



Product Catalogue 2010



FRYMASTER PRODUCTS CONTENTS

Ordering Information	1
How to Order	1
Frymaster and Dean Domestic Warranty	2-3
High Efficiency Gas Fryers.....	4
H55 Gas Series Fryers	4
Performance Gas Fryers	5-8
MJ45 Gas Series Fryers	5-6
MJ35 Gas Series Fryers	7
MJCF Gas Series Fryers	8
Standard Gas Fryers	9
GF14 Gas Fryers.....	9
GF40 Gas Fryers.....	9
Countertop Gas Fryers.....	10
J1C Counter Top Gas Fryers	10
J1X Drop-in Gas Fryers	10
J2X Drop-in Gas Fryers	10
Combination Gas Fryers	10
Application Series Fryers	10
High Efficiency Electric Fryers	11-13
E ⁴ EPRI Electric Series Fryers (RE).....	11
E ⁴ Electric Series Fryers (RE)	12-13
E ⁴ Electric High Production Fryers (HPRE)	14
E⁴ Series Specialty Electric Fryers	15
E ⁴ Fryer-and-a-Half (RE)	15
E ⁴ Marine Fryer (RE).....	15
Large Capacity Electric Fryers	16
FPC Electric Series Fryers	16
Filtration	17-18
FootPrint® Single Under Fryer Filter (FP).....	17
FootPrint PRO® Under Fryer Filter Systems (FPP)	17
Filtration for MJCFE.....	18
External Oil Discharge Option	18
Food Warmers/Holding Stations/Spreaders	19
Portable Filters	20
PF50S	20
PF50R	20
PF95LP	20
Shortening Disposal Units	20
PSDU50	20
PSDU90	20
Shortening Disposal Unit Accessories	20

FRYMASTER PRODUCTS CONTENTS

Filtration Accessories/Supplies.....	21
Filter Accessories	21
Filter Paper Chart.....	21
Computers and Controllers	22
Built-in Computers.....	22
Electronic Timer Controller	22
Digital Controller	22
Analog Controller	22
Remote Computers	22
Spare Computer/Backup Controller	22
Frymaster Gas Fryer Accessories	23-24
Frymaster Electric Fryer Accessories.....	25
Pasta Cookers and Rethermalizers.....	26-28
Gas Pasta Cookers	26
Electric Pasta Cookers	27
Electric Rethermalizers	28
Gas Rethermalizers	28
Pasta and Rethermalizer Accessories	29
Specialty Products.....	30
SinBaD® Dispenser	30
Heated Pass Through	30
Frymaster Specifications.....	31-32

DEAN PRODUCTS CONTENTS

High Efficiency Decathlon Series Gas Fryers	33-34
HD50G	33
HD50GDD.....	34
HD60G	34
HD63G	34
HD65G	34
Decathlon Series Gas Fryers	35
D20G	35
D50G	35
D50GDD.....	35
D60G	35
D80G	35
Super Marathon Series Gas Fryers	36
SM20G	36
SM40G	36
SM50G	36
SM50GDD.....	36
SM60G	36
SM80G	36
Specialty Super Marathon Gas Fryers.....	36
SM20G-2	36
SM5020G	36
Flat Bottom Series Gas Fryers.....	37
1824G Gas Fryers	37
2424G Gas Fryers.....	37
Super Runner Value Gas Fryers	38
SR42G	38
SR52G	38
SR62G	38
Super Runner Value Electric Fryer	38
SR14E	38
Filtration.....	39-41
How to Order Fryer/Filter	39
Cascade Single Under Fryer Filter (SUFF).....	40
Super Cascade Under Fryer Filter Systems (UFF).....	41
Food Warmers/Holding Stations/Matching Cabinet	42
How to order a Matching Cabinet	42
Portable Filters.....	43
Shortening Disposal Unit.....	43

DEAN PRODUCTS CONTENTS

Filtration Accessories/Supplies.....	44
Filter Accessories	44
Filter Paper Chart.....	44
Computers and Controllers	45
Dean Specifications.....	46
Dean Gas Fryer Accessories	47-48

FRYMASTER AND DEAN

INSTRUCTIONS AND ASSISTANCE IN ORDERING

Call your Garland Canada Customer Service Representative
Today at (905) 624-1419 or (888) 442-7526

Purchase order Requirements:

The efficient and rapid order entry of the Purchase Order is the key to providing accurate and on time shipments to our customers. The information provided on the Purchase Order to Garland Canada must include the following information:

1. Your purchase order number
2. A specific deliver date/pick-up date
3. Specific shipping instructions, including the complete street address
4. Quantity and model number of unit(s) required
5. Pricing, including all discounts
6. Voltage, cycle (hz), and phase
7. Gas type, specific gravity and pressure (elevation requirements)
8. A drawing or layout sketch of all equipment line-ups of 2 or more units, including all gas hookups and cap position(s)
9. A copy of original quote, if applicable

Service

When corresponding with the factory regarding service, performance or replacement parts, be sure to refer to the particular unit by correct model number including prefix and suffix letters, numbers and serial number. This information can be found on the rating plate. Any information pertaining to performance parts or servicing can be obtained by writing our Mississauga office.

Continuous product improvement is a Garland policy, therefore specifications and design are subject to change without notice.

Garland Canada Customer Service Contact Numbers

SALES Tel: (905) 624-1419 Toll Free: (888) 442-7526

SALES Fax: (905) 624-1851 Toll Free: (800) 361-2724

PARTS & SERVICE TOLL FREE TEL: (800) 427-6668

PARTS & SERVICE TOLL FREE FAX: (800) 361-7745

Terms and Conditions

All prices exclude the Goods and Services Tax (G.S.T.) and Provincial and Local Taxes.

All prices are in Canadian Dollars.

All prices are F.O.B. Garland Canada shipping dock.

Refer to Garland dealer policy for:

- A. Terms of Sale
- B. Equipment Returns or Order Cancellations
- C. Damaged Shipments

FRYMASTER DOMESTIC WARRANTY

WHAT IS COVERED

This warranty covers all defects in workmanship and material in all commercial cooking appliances and computer/controller equipment manufactured by the Frymaster LLC and sold within Canada.

WHO IS COVERED

This warranty covers only the original purchaser of Frymaster LLC commercial cooking appliances and computer/controller equipment.

HOW LONG DOES THE COVERAGE LAST

Effective May 1, 1998, H50 High Efficiency models are warranted to be free of defects which would cause shortening leaks due to weld failures for 7 years, parts and labour. The combustion chamber, which consists of the infrared burners and the structural components to mount the burners, are also warranted against defective material or workmanship for 7 years, parts and labour.

Stainless steel frypots on all other fryers, except as noted below, are warranted to be free from defects which would cause shortening leaks due to weld failures for the period of one year parts and labour. Stainless frypots for models listed below are warranted for the length of time indicated, except that after one year the warranty is limited to replacement parts. Warranty is deemed to be 12 months from date of purchase or 18 months from shipment from Garland Canada.

10 Years

Pasta Systems (Gas and Electric)

Rethermalizer

Water Bath Station (Gas and Electric)

5 Years

GF14, GF40

MJ45

MJ35

1 Year

All Cold Rolled

Fenwal thermostats are warranted for two years except after one year, the warranty is limited to replacement parts.

All other parts components are warranted for one year from the date of purchase (parts and labour).

The shortening disposal unit is warranted for 90 days parts and labour. In addition, the pump is warranted for one year, parts only.

WHAT WE WILL DO

We will repair or replace the defective appliance, component, or part. Such repair or replacement will be at the expense of Frymaster; except that travel over 150 km or two hours, overtime, and holiday charges will be at the expense of the purchaser.

HOW TO GET SERVICE

Contact our Garland Canada Service Center or authorized service agents to obtain service. To find the name and location of the Factory Authorized Service Agent nearest you, please check on the website – www.garlandcanada.ca <<http://www.garlandcanada.ca/>> or call the Garland Canada Service Hotline – 1-800-427-6668. When calling for service, please furnish the model number, serial number, series code number, voltage of your appliance and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

WHAT THIS WARRANTY DOES NOT COVER

THE WARRANTIES PROVIDED BY FRYMASTER LLC DO NOT APPLY IN THE FOLLOWING INSTANCES:

- Damage due to misuse, abuse, alteration, or accident.
- Improper or unauthorized repair.
- Failure to follow installation procedures, operation instructions and/or scheduled maintenance procedures as prescribed in your Frymaster Service and Owner's Manual.
- Damage in shipment.
- Removal, alteration, or obliteration of the rating plate.
- Changes in adjustment and calibrations after thirty (30) days from equipment installation date.
- Failure to program Computer Magic® appliances in accordance with programming procedures prescribed in your Frymaster Service and Owner's Manual.

THIS WARRANTY ALSO DOES NOT COVER:

- Equipment exported to foreign countries.
- Normal maintenance items such as electric bulbs, fuses, gaskets, o-rings, interior and exterior finishes. (See your Frymaster Service and Owner's Manual for maintenance instructions.)
- Travel over 100 miles or two hours, overtime or holiday charges; all of which must be paid for by the purchaser (as noted above).
- Consequential damages (the cost of repairing other property which is damaged), loss of time, profits, use or any other incidental damages of any kind.

There are no implied warranties of merchantability of fitness for any particular use or purpose. This warranty is the only and complete statement with respect to warranties of your commercial cooking appliances and computer/controller equipment manufactured by Frymaster LLC. There are no other documents or oral statements for which Frymaster LLC will be responsible.

DEAN DOMESTIC WARRANTY

NEW EQUIPMENT

Dean warrants its fryers and equipment to be free from defects in materials and workmanship. Dean's obligation under this warranty shall be limited to replacing or repairing, at the company's discretion, without charge to Buyer any part found to be defective, and expenses incurred for freight and materials for the installation or repair of such part for a period of one (1) year from the date of buyer's purchase, initial start-up of the equipment or thirty-six (18) months from the date of shipment from the factory, whichever is sooner.

Dean's obligation to pay for labour shall only be provided to buyers within Canada. Dean's one (1) year labour warranty includes authorized service agent travel time up to two (2) hours and mileage up to 150 km. Any travel time or mileage in excess of the above shall be Buyer's responsibility. The Factory shall make no allowance for repairs or alterations made by buyer.

REPLACEMENT PARTS

Any replacement part, except lamps and fuses, which proves to be defective in material or workmanship within ninety (90) days from the date of replacement part installation will be repaired or replaced without charge, FOB authorized distributor. This warranty covers only the repair or replacement of the defective part and does not include any labor charges for the removal and installation of any part or travel or other expense incidental to the repair or replacement of a part. Dean will not be responsible for problems found to be caused by use of a non-OEM part or replacement of a defective part with other than a factory OEM part.

HOW TO GET SERVICE

Contact our Garland Canada Service Center or authorized service agents to obtain service. To find the name and location of the Factory Authorized Service Agent nearest you, please check on the website – www.garlandcanada.ca <<http://www.garlandcanada.ca/>> or call the Garland Canada Service Hotline – 1-800-427-6668. When calling for service, please furnish the model number, serial number, series code number, voltage of your appliance and a description of the problem. You must keep your sales receipt for proof of your date of purchase.

LIMITATION OF COMPANY'S LIABILITY

This warranty does not cover any defect due to, or resulting from, handling, improper installation, abuse, misuse, or harsh chemical action, nor shall it extend to any unit from which the serial number has been removed or altered, or modifications made by unauthorized service personnel or damage by flood, fire or other acts of God. Adjustments such as calibrations, leveling, tightening of fasteners or plumbing or electrical connections normally associated with original installation are the responsibility of the dealer, the owner/user, or the installer and not that of the Company. The Company shall not be liable, directly or indirectly, under any circumstances for consequential or individual damages, including, but not limited to: (i) any loss of business or profits; and (ii) labor, material or other changes, claims, losses or damages incurred or suffered from, in connection with or in consequence of a claimed defective product or parts by persons or firms other than the Company.

LIMITATION OF ACTIONS

Any action for any loss or damage with respect to the goods or services covered hereunder must be commenced by Buyer within one (1) year after Buyer's cause of action has occurred.

THIS WARRANTY APPLIES TO ORIGINAL BUYER ONLY AND IS NOT TRANSFERABLE.

INFORMATION ON WARRANTY PROCEDURES. For further information on warranty procedures, please contact Garland Canada Service Hotline – 1-800-427-6668.

FRY POT WARRANTY

SR42G, SR52G, SR62G 1-Year parts and labour

All Other Cool Zone Fryers 10-Year

Flat Bottom 4-Year

TC25 5-Year Prorated

FRYMASTER HIGH EFFICIENCY GAS FRYERS

H55 STANDARD FEATURES

- Open-pot design (split or full), easy to clean
- Analog solid state controller
- Electronic ignition
- Automatic melt cycle and boil-out mode
- Robust, center-mounted, 1° anticipatory thermostat
- Deep cold zone catches crumbs and sediment from the frying area
- Infrared burners ensure state-of-the-art heat transfer
- Rear oil flush

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, and option of two (2) twin baskets or one (1) full basket. See pages 23-24 for optional accessories.



All H55 fryers meet ENERGY STAR® standards for high efficiency and are part of the Manitowoc EnerLogic™ program



H55C
Shown with optional casters and computer

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
H55	Full pot	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		50 lbs. 14 x 15	80,000	202 lbs.
H55C	Full pot, Computer Magic Controller				80,000	202 lbs.
H55BL*	Full pot, basket lifts				80,000	281 lbs.
H55BLC*	Full pot, basket lifts and Computer Magic Controller				80,000	281 lbs.
H55-2	Split pot			25 lbs. each side 6-1/2 x 15 each side	40,000 each side	202 lbs.
H55-2C	Split pot, Computer Magic Controller				40,000 each side	210 lbs.
H55-2BL*	Split pot, basket lifts				40,000 each side	290 lbs.
H55-2BLC*	Split pot, basket lifts and Computer Magic Controller				40,000 each side	290 lbs.

H55/H55-2 OPTIONS	PRICE	
	Full Pot	Split Pot
Filtration with rear flush-- See Page 18 for system pricing		
Power Shower -- if required in lieu of rear flush	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	
Electronic Timer/Controller		
Digital Controller		

NOTE:

- Basket lift fryers standard with Electronic Timer/Controller.
- Fryers must be installed with proper size gas line. Call Customer Service (Toll Free 1-888-442-7526) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 5,000 - 11,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to Customer Service -- Toll Free 1-888-442-7526

*Any unit purchased with basket lifts requires casters to be purchased also.

FRYMASTER PERFORMANCE GAS FRYERS

MJ45 STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt thermostat control, no electrical connection required
- Reliable centerline, fast-action thermostat ensures precise readings and quick burner response
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, flue deflector, and option of two (2) twin baskets or one (1) full basket. See pages 23-24 for optional accessories.



MJ45EC

Shown with optional casters and computer

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJ45	Full pot, standard millivolt control	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		50 lbs. 14 x 15	122,000	202 lbs.
MJ45G	Full pot, thermostat on control panel					202 lbs.
MJ45GBL*	Full pot, basket lifts					281 lbs.
MJ45E	Full pot signal lights, on-off switch					202 lbs.
MJ45EM	Full pot signal lights, on-off switch, melt cycle					202 lbs.
MJ45EBL*	Full pot, basket lifts					281 lbs.
MJ45EBLM*	Full pot, basket lifts, melt cycle					281 lbs.
MJ45EC	Full pot, Computer Magic Controller (includes melt cycle)					202 lbs.
MJ45EBLC*	Full pot, basket lifts and Computer Magic Controller (includes melt cycle)					281 lbs.

MJ45 OPTIONS	PRICE
Filtration -- with front flush. See Page 18 for system pricing.	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Power Shower -- if requested in lieu of front flush	
Electronic Timer/Controller -- MJ45E	
Digital Controller -- MJ45E	
Analog Controller -- MJ45E	
Count-Down Timer -- MJ45GBL	
Electronic ignition is available on full frypot models, but only with either computer, digital controller, analog controller or electronic timer/controller	
Piezo ignitor kit	

NOTE:

- Fryers must be installed with proper size gas line. Call Customer Service (Toll Free 1-888-442-7526) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 10,000 feet, specify the elevation level.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to Customer Service -- Toll Free 1-888-442-7526

* Basket lift fryers standard with Count-Down Timer. Computer or remote computer available upon request on MJ45E models. Any unit purchased with basket lifts requires casters to be purchased also.

FRYMASTER PERFORMANCE GAS FRYERS

MJ45-2 STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt thermostat control, no electrical connection required
- Reliable centerline, fast-action thermostat ensures precise readings and quick burner response
- Deep cold zone, 1" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, flue deflector, and two (2) twin baskets. See pages 23-24 for optional accessories.



MJ45E-2C
Shown with optional casters and computer

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJ45-2	Split pot, standard millivolt controls	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		25 lbs. 6-1/2 x 15 each side	63,500 each side	202 lbs.
MJ45G-2	Split pot, thermostat on control panel					202 lbs.
MJ45E-2	Split pot, signal lights, on-off switch					210 lbs.
MJ45E-2M	Split pot, signal lights, on-off switch, melt cycle					210 lbs.
MJ45E-2BL*	Split pot, basket lifts					290 lbs.
MJ45E-2BLM*	Split pot, basket lifts, melt cycle					290 lbs.
MJ45E-2C	Split pot, Computer Magic Controller (includes melt cycle)					290 lbs.
MJ45E-2BLC*	Split pot, basket lifts, Computer Magic Controller (includes melt cycle)					290 lbs.

MJ45 OPTIONS	PRICE
Filtration -- with front flush. See Page 18 for system pricing.	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Power Shower -- if requested in lieu of front flush	
Electronic Timer/Controller -- MJ45E	
Digital Controller-- MJ45E	
Analog Controller -- MJ45E	
Electronic ignition not available on split frypot models	
Piezo ignitor kit -- one per pot	

NOTE:

- Fryers must be installed with proper size gas line. Call Customer Service (**Toll Free 1-888-442-7526**) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 10,000 feet, specify the elevation level.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to Customer Service -- **Toll Free 1-888-442-7526**

* Basket lift fryers standard with Count-Down Timer. Computer or remote computer available upon request on MJ45E models.
Any unit purchased with basket lifts requires casters to be purchased also.

FRYMASTER PERFORMANCE GAS FRYERS

MJ35 STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt thermostat control, no electrical connection required
- Reliable centerline, fast-action thermostat ensures precise readings and quick burner response
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, flue deflector, and option of two (2) twin baskets or one (1) full basket. See pages 23-24 for optional accessories.



MJ35
Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJ35	Standard millivolt control	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		40 lbs. 12 x 15	110,000	177 lbs.
MJ35G	Thermostat on control panel					177 lbs.
MJ35GBL*	Basket lifts					233 lbs.
MJ35E	Signal lights, on-off switch					177 lbs.
MJ35EM	Signal lights, on-off switch, melt cycle					177 lbs.
MJ35EBL*	Basket lifts					233 lbs.
MJ35EBLM*	Basket lifts, melt cycle					233 lbs.
MJ35EC	Computer Magic Controller (includes melt cycle)					177 lbs.
MJ35EBLC	Basket lifts and Computer Magic Controller (includes melt cycle)					233 lbs.

MJ35 OPTIONS	PRICE
Filtration -- with front flush. See Page 18 for system pricing.	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Power Shower -- if requested in lieu of front flush	
Electronic Timer/Controller -- MJ35E	
Digital Controller -- MJ35E	
Analog Controller -- MJ35E	
Count-Down Timer -- MJ35GBL	
Electronic ignition is available on full frypot models, but only with either computer, digital controller, analog controller or electronic timer/controller	
Piezo ignitor kit	
On/Off toggle switch (only available on millivolt fryers)	

NOTE:

- Fryers must be installed with proper size gas line. Call Customer Service (Toll Free 1-888-442-7526) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 10,000 feet, specify the elevation level.
- Consider piezo ignitor or electronic ignition when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to Customer Service -- Toll Free 1-888-442-7526

* Basket lift fryers standard with Count-Down Timer. Computer or remote computer available upon request on MJ35E models. Any unit purchased with basket lifts requires casters to be purchased also.

FRYMASTER PERFORMANCE GAS FRYERS

MJCF STANDARD FEATURES

- Open-pot design, easy to clean
- High-production capacity
- Millivolt thermostat control, no electrical connection required
- Reliable centerline, fast-action thermostat ensures precise readings and quick burner response
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and option of two (2) twin baskets or one (1) full basket. See pages 23-24 for optional accessories.



*MJCFE
Shown with optional casters and
electronic timer control*

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
MJCF	Standard millivolt control (not available with built-in filtration)	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		80 lbs. 18 x 19	150,000	297 lbs.
MJCFE	Signal lights, on-off switch					
MJCFEM	Signal lights, on-off switch, melt cycle					
MJCFEC	Computer Magic Controller (includes melt cycle)					

MJCF OPTIONS	PRICE
Filtration -- See Page 18 for system pricing -- MJCF (millivolt) not available with filter	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Electronic Timer/Controller -- MJCFE only	
Digital Controller -- MJCFE	
Analog Controller -- MJCFE only	
Piezo ignitor kit	
On/Off toggle switch (only available on millivolt fryers)	

NOTE:

- MJCF/MJCFE models not available with basket lifts.
- Fryers must be installed with proper size gas line. Call Customer Service (**Toll Free 1-888-442-7526**) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 10,000 feet, specify the elevation level.
- Consider piezo ignitor when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to Customer Service -- **Toll Free 1-888-442-7526**

FRYMASTER STANDARD GAS FRYERS

GF SERIES STANDARD FEATURES

- Open-pot design, easy to clean
- Millivolt thermostat control, no electrical connection required
- Durable snap-action thermostat efficiently senses temperature changes and activates burner response
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, flue deflector and option of two (2) twin baskets or one (1) full basket. See pages 23-24 for optional accessories.



GF14

Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
GF14	Standard millivolt control	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	40 lbs. 12 x 15	100,000	152 lbs.
GF40	Standard millivolt control		50 lbs. 14 x 15	122,000	176 lbs.

GF14/GF40 OPTIONS	PRICE
GF14 s and GF40 s do not have built-in filtration or battery options	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Piezo ignitor kit	

NOTE:

- Fryers must be installed with proper size gas line. Call Customer Service (Toll Free 1-888-442-7526) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 10,000 feet, specify the elevation level.
- Consider piezo ignitor when using energy-saving hoods.
- **DO NOT CURB MOUNT.**
- Any questions or pricing information other than above should be referred to Customer Service -- Toll Free 1-888-442-7526.

FRYMASTER COUNTERTOP & DROP-IN GAS FRYERS

J1C COUNTERTOP STANDARD FEATURES

- Open-pot design, easy to clean
- Centerline temperature sensor, quick response to loads, accurate to 1°
- Deep cold zone, 1" IPS ball-type drain valve
- Master Jet burners ensure even heat distribution

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, flue deflector and option of two (2) twin baskets or one (1) full basket. See pages 23-24 for optional accessories.



J1C

MODEL NUMBER	DESCRIPTION	SP Stainless steel frypot, enamel door and cabinet	SD Stainless steel frypot and door, enamel cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	Btu/hr INPUT	SHIPPING WEIGHT
J1C	Countertop: standard millivolt control	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		20 lbs. 11 x 12	45,000	121 lbs.
J1X	J1C Drop-In: stainless steel frypot					121 lbs.
J2X	MJ35 Drop-In: stainless steel frypot			40 lbs. 12 x 15	110,000	122 lbs.

J1C/J1X/J2X OPTIONS	PRICE
Piezo ignitor kit	Refer to the Digital Price aList

NOTE:

- J1X and J2X fryers are not CSA design certified.
- Fryers must be installed with proper size gas line. Call Customer Service (Toll Free 1-888-442-7526) or refer to manual provided with fryer for correct sizing information including high elevation installations.
- If elevation is between 2,000 - 10,000 feet, specify the elevation level.
- **DO NOT CURB MOUNT.**

• Any questions or pricing information other than above should be referred to Customer Service -- Toll Free 1-888-442-7526

FRYMASTER AND DEAN COMBINATION GAS FRYERS

APPLICATION SERIES STANDARD FEATURES

- The ability to combine open-pot and tube-type fryers together in one battery*
- Super Cascade filtration: one built-in system that serves the entire battery
- Computer Magic controllers
- Electronic ignition, automatic melt cycle, boil-out mode
- 3" round drain system to common downspout
- Stainless steel frypot, door and cabinet



DF400 H255-D260

*Available models for combination: H55, MJ45E, MJ35E, D50, D60, HD50, HD60.

The Application Series is available in dozens of custom options and multi-unit combinations. Call Customer Service -- Toll Free 1-888-442-7526 for combination options and pricing.

FRYMASTER ULTRA HIGH EFFICIENCY ELECTRIC FRYERS

E⁴ SERIES (RE) ULTRA HIGH EFFICIENCY STANDARD FEATURES

- Open-pot design, easy to clean
- Proprietary self-standing, swing-up, ribbon-type, low-watt density, long-life heating elements
- Computer Magic controller ensures precise reliability
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Industry leading energy efficiency with ASTM rating of 90%
- Triac controls "pulse" the energy required to the electric elements in much smaller increments than traditional on/off electrical contactors or gas controls. The result: greater reliability and more precise temperature control.
- Automatic melt cycle, boil-out mode



All E⁴ fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program



RE14TC

Shown with optional casters

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and option of two (2) twin baskets or one (1) full basket. See page 23 for optional accessories.

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
RE14TC	Full pot, Computer Magic Controller	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		50 lbs. 14 x 15-1/2	14 kW 208V 3PH 240V 3PH	190 lbs.
RE14BLTC	Full pot, basket lifts and Computer Magic Controller					214 lbs.
RE14-2TC	Split pot, Computer Magic Controller			25 lbs. per pot 6-3/4 x 15-1/2 per pot	7 kW per pot 208V 3PH 240V 3PH	190 lbs.
RE14-2BLTC	Split pot, basket lifts and Computer Magic Controller					220 lbs.
RE17TC	Full pot, Computer Magic Controller			50 lbs. 14 x 15-1/2	17 kW 208V 3PH 240V 3PH	190 lbs.
RE17BLTC	Full pot, basket lifts and Computer Magic Controller					214 lbs.
RE17-2TC	Split pot, Computer Magic Controller			25 lbs. per pot 6-3/4 x 15-1/2 per pot	8.5 kW per pot 208V 3PH 240V 3PH	190 lbs.
RE17-2BLTC	Split pot, basket lifts and Computer Magic Controller					220 lbs.
RE22TC	Full pot, Computer Magic Controller			50 lbs. 14 x 15-1/2	22 kW 208V 3PH 240V 3PH	190 lbs.
RE22BLTC	Full pot, basket lifts and Computer Magic Controller					214 lbs.
RE22-2TC	Split pot, Computer Magic Controller			25 lbs. per pot 6-3/4 x 15-1/2 per pot	11 kW per pot 208V 3PH 240V 3PH	190 lbs.
RE22-2BLTC	Split pot, basket lifts and Computer Magic Controller					220 lbs.

RE14TC/17TC/22TC OPTIONS	PRICE	
	Full Pot	Split Pot
Filtration -- See Page 18 for system pricing		
Plug (Domestic: NEMA #15-60P; International: Menneke's Catalog #65). Exception: Canada units shipping with cord must have a plug attached. Exception: no plug available on 480V, 22 kW or single phase units.	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	

NOTES:

- Cords on RE14TC and RE17TC are 6 gauge, 96" long (86" +/- 1" usable) where available.
- No cords available on RE17TC 208V.
- No cords available on RE22TC 208V or 240V.
- No cords available on single phase.
- Not available in 480V.

SPECIAL NOTES FOR ORDERING BATTERIES:

1. No charge for battering NON-FILTER fryers or spreader cabinets.
2. Basket lifts are wired into the fryer at the factory on 208/240 volt units.

FRYMASTER HIGH EFFICIENCY ELECTRIC FRYERS

E⁴ SERIES (RE) FULL FRYPOT STANDARD FEATURES

- Open-pot design, easy to clean
- Industry leading energy efficiency with ASTM ratings > 83%
- Proprietary self-standing, swing-up, ribbon-type, low-watt density, long-life heating elements
- Analog controller
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Rear oil flush on filter systems
- Automatic melt cycle, boil-out mode



All E⁴ fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program



RE14C

Shown with optional casters and computer

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and option of two (2) twin baskets or one (1) full basket. See page 23 for optional accessories.

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
RE14	Full pot	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		50 lbs. 14 x 15-1/2	14 kw 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE14C	Full pot, Computer Magic Controller					190 lbs.
RE14BL	Full pot, basket lifts					214 lbs.
RE14BLC	Full pot, basket lifts and Computer Magic Controller					214 lbs.
RE17	Full pot			50 lbs. 14 x 15-1/2	17 kw 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE17C	Full pot, Computer Magic Controller					190 lbs.
RE17BL	Full pot, basket lifts					214 lbs.
RE17BLC	Full pot, basket lifts and Computer Magic Controller					214 lbs.
RE22	Full pot			50 lbs. 14 x 15-1/2	22 kw per pot 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE22C	Full pot, Computer Magic Controller					190 lbs.
RE22BL	Full pot, basket lifts					214 lbs.
RE22BLC	Full pot, basket lifts and Computer Magic Controller					214 lbs.

RE14/17/22 OPTIONS	PRICE
Filtration -- See Page 18 for system pricing	Refer to the Digital Price List on the Garland Canada website at www.garland-canada.ca
Electronic Timer /Controller	
Digital Controller	
Plug (Domestic: NEMA #15-60P; International: Menneke's Catalog #65). Exception: Canada units shipping with cord must have a plug attached. Exception: no plug available on 480V, 22 kW or single phase units.	
480V 3PH upcharge provided with 120V cord only.	

NOTES:

- Cords on RE14TC and RE17TC are 6 gauge, 96" long (86"+/- 1" usable) where available.
- No cords available on RE17TC 208V.
- No cords available on RE22TC 208V or 240V.
- No cords available on single phase.
- Single phase fryer with single FootPrint filter available in 240V and 208V only.
- Single phase electric fryers not available in 480V.

SPECIAL NOTES FOR ORDERING BATTERIES:

1. No charge for battering NON-FILTER fryers or spreader cabinets.
2. Basket lifts are wired into the fryer at the factory on 208/240 volt units. All 480 volt models provided with separate 120 volt cord for basket lifts and filter pump motor.

FRYMASTER HIGH EFFICIENCY ELECTRIC FRYERS

E⁴ SERIES (RE) SPLIT FRYPOT STANDARD FEATURES

- Open-pot design, easy to clean
- Industry leading energy efficiency with ASTM rating > 83%
- Proprietary self-standing, swing-up, ribbon-type, low-watt density, long-life heating elements
- Analog controller
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Rear oil flush on filter systems
- Automatic melt cycle, boil-out mode



All E⁴ fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program



RE14-2C

Shown with optional casters and computer

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and two (2) twin baskets. See page 23 for optional accessories.

MODEL NUMBER	DESCRIPTION	SD Stainless steel frypot and door, enamel cabinet	SC Stainless steel frypot, door and cabinet	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
RE14-2	Split pot	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		25 lbs. 6-3/4 x 15-1/2	7 kw per pot 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE14-2C	Split pot, Computer Magic Controller					199 lbs.
RE14-2BL	Split pot, basket lifts					220 lbs.
RE14-2BLC	Split pot, basket lifts and Computer Magic Controller					220 lbs.
RE17-2	Split pot			25 lbs 6-3/4 x 15-1/2	8.5 kw per pot 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE17-2C	Split pot, Computer Magic Controller					199 lbs.
RE17-2BL	Split pot, basket lifts					220 lbs.
RE17-2BLC	Split pot, basket lifts and Computer Magic Controller					220 lbs.
RE22-2	Split pot			25 lbs 6-3/4 x 15-1/2	11 kw per pot 208V 3PH 240V 3PH 208V 1PH 240V 1PH	190 lbs.
RE22-2C	Split pot, Computer Magic Controller					199 lbs.
RE22-2BL	Split pot, basket lifts					220 lbs.
RE22-2BLC	Split pot, basket lifts and Computer Magic Controller					220 lbs.

RE14/17/22 OPTIONS	PRICE
Filtration -- See Page 18 for system pricing	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Electronic Timer/Controller	
Digital Controller	
Plug (Domestic: NEMA #15-60P; International: Menneke's Catalog #65). Exception: Canada units shipping with cord must have a plug attached. Exception: no plug available on 480V, 22 kW or single phase units.	
480V 3PH upcharge provided with 120V cord only.	

NOTES:

- Cords on RE14TC and RE17TC are 6 gauge, 96" long (86" +/- 1" usable) where available.
- No cords available on RE17TC 208V.
- No cords available on RE22TC 208V or 240V.
- No cords available on single phase.
- Single phase fryer with single FootPrint filter available in 240V and 208V only.
- Single phase electric fryers not available in 480V.

SPECIAL NOTES FOR ORDERING BATTERIES:

1. No charge for battering NON-FILTER fryers or spreader cabinets.
2. Basket lifts are wired into the fryer at the factory on 208/240 volt units. All 480 volt models provided with separate 120 volt cord for basket lifts and filter pump motor.

FRYMASTER HIGH PRODUCTION ELECTRIC FRYERS

E⁴ SERIES HPRE STANDARD FEATURES

- 17 kw or 21 kw input
- Open-pot design, easy to clean
- High production capacity
- Proprietary self-standing, swing-up, ribbon-type, low-watt density, long-life heating elements
- Digital controller
- Sloped bottom for fast, thorough draining
- 1-1/4" IPS ball-type drain valve
- Rear oil flush on filter systems
- Automatic melt cycle, boil-out mode
- Drain safety switch

STANDARD ACCESSORIES: legs, screen-type basket support, basket hanger and twin baskets or one (1) full basket. See page 23 for optional accessories.



RE180C
Shown with optional casters and computer

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches) per pot	ELECTRICAL INPUT	SHIPPING WEIGHT
RE180	Stainless steel frypot, front and sides, 17 kw	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	80 lbs. 18 x 18	17 kw & 21 kw 208V 3PH 240V 3PH 240V 3PH	285 lbs.
RE180C	Stainless steel frypot, front and sides, 17 kw with computer				
RE180	Stainless steel frypot, front and sides, 21 kw				
RE180C	Stainless steel frypot, front and sides, 21 kw with computer				

HPRE OPTIONS	PRICE
Filtration -- See Page 18 for system pricing	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
480V 3PH upcharge provided with 120V cord only.	
Basket lifts, per fryer	

NOTE:

- Select 17kw or 21kw input option.

CASCADE/SUPER CASCADE FILTRATION FOR RE180	Cascade	Super Cascade				
	1	2	3	4	5	6
Dump station only	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
Dump station with food warmer						
Matching cabinet -- 20 MC						
Spreader in center						

FRYMASTER SPECIALTY HIGH EFFICIENCY ELECTRIC FRYERS

E⁴ SERIES FRYER-AND-A-HALF STANDARD FEATURES

- Open-pot design, easy to clean
- FootPrint® filtration
- Proprietary self-standing, swing-up, ribbon-type, low-watt density, long-life heating elements
- Computer Magic controller
- Industry leading energy efficiency with ASTM ratings > 83%
- Deep cold zone, 1-1/4" IPS ball-type drain valve
- Rear oil flush on filter systems
- Automatic melt cycle, boil-out mode
- Casters



All E⁴ fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program



FPRE14-7

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPRE14-7C	Full vat/half vat electric fryer with Computer Magic Controller	Refer to the Digital Price List	50 lbs. 14 x 15-1/2 Full Vat 6-1/2 x 15-1/2 Half Vat	14 kw/7 kw 208V 3PH 240V 3PH 480V 3PH	370 lbs.

FPRE14-7C OPTIONS	PRICE
480V 3PH upcharge provided with 120V cord only.	Refer to the Digital Price List

E⁴ SERIES MARINE FRYER STANDARD FEATURES

- Open-pot design, easy to clean
- Remote digital controller
- Industry leading energy efficiency with ASTM rating > 83%
- Sturdy tubular legs and a pad for deck mounting
- Proprietary self-standing, ribbon-type, swing-up, low-watt density long-life heating elements
- Power interruption if elements are raised
- Built-in, FootPrint/FootPrint PRO® filtration, 1/3 H. P. filter motor
- Boil-out mode
- Stainless steel construction: frame, plumbing, frypot and cabinet
- Rear oil flush



All E⁴ fryers meet ENERGY STAR standards for high efficiency and are part of the Manitowoc EnerLogic program



FPRE117



FPRE217

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPRE117SC	Single electric fryer with built-in FootPrint filtration	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	50 lbs. 14 x 15-1/2	17 kw 440V 3PH	255 lbs.
FPRE217SC	Double electric fryer with built-in FootPrint PRO filtration				555 lbs.
FPRE122SC	Single electric fryer with built-in FootPrint filtration			22 kw 440V 3PH	255 lbs.
FPRE222SC	Double electric fryer with built-in FootPrint PRO filtration				555 lbs.

FRYMASTER LARGE CAPACITY ELECTRIC FRYERS

FPC STANDARD FEATURES

- Open-pot design, easy to clean
- Self-standing, ribbon-type, low-watt density, long-life heating elements
- Computer Magic controller
- Super Cascade built-in filtration system
- Large capacity frying area: 21" x 19" or 24" x 25"
- Wide cold zone catches crumbs and sediment from the frying area
- Sloped bottom for thorough draining
- Stainless steel frypot, sides and front

STANDARD ACCESSORIES: casters, twin-size baskets for FPC28, rack support for FPC28, basket hanger for FPC28, fish scoop and filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves and cleaning brush. See page 23 for optional accessories.



FPC128/236SBL
Shown with optional basket lifts



FPC228BL
Shown with optional basket lifts

MODEL NUMBER	DESCRIPTION	PRICE	OIL CAPACITY (lbs) FRYING AREA (inches)	ELECTRICAL INPUT	SHIPPING WEIGHT
FPC228	Double electric frypot with filter	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	28 kw frypot 110 lbs. 36 kw frypot 160 lbs.	208V 3PH 240V 3PH 480V 3PH	827 lbs.
FPC228BL	Double electric frypot with filter and basket lifts on left fryer only				754 lbs.
FPC128/136S	Double electric frypot with filter and spreader				1,004 lbs.
FPC128/136SBL	Double electric frypot with filter, spreader, and basket lifts on 28 kw fryer only				1,125 lbs.
FPC128/236S	Triple electric frypot with filter and spreader				1,277 lbs.
FPC128/236SBL	Triple electric frypot with filter, spreader and basket lifts on 28 kw fryer only				1,300 lbs.

FPC OPTIONS	PRICE
480V 3PH upcharge provided with 120V cord only.	Refer to the Digital Price List

NOTE:

- EQUIPMENT LINE UP OPTIONS FOR LARGE CAPACITY ELECTRIC FRYERS:
Left to right line up on FPC128/136S and FPC128/136SBL is 128/Spreader/136.
Left to right line up on FPC128/236S and FPC128/236SBL is 128/Spreader/136/136.

FRYMASTER BUILT-IN FILTRATION

HOW TO ORDER A FRYMASTER FRYER/FILTER SYSTEM

1. Select fryers from pages 4-18, including any options and accessories applicable.
2. Add fryer prices to filter price in table on page 18. The size of the filter system is based on the capacity of the largest fryer in the system.
3. Optional spreader and/or holding station -- extra. Refer to digital price list.

SINGLE BUILT-IN FootPrint® FILTRATION:

- Space-saving filter which fits inside fryer cabinet housing one frypot
- 1-1/4" full-port drain valve (on fryers) for easy draining and no clogs
- Available for single models: H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2

FootPrint PRO® FILTRATION SYSTEM:

- Space-saving filter which fits inside fryer cabinet housing two or more frypots
- Large-capacity filter pan design is lightweight for easy removal
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" round drain line creates 13% more capacity for oil to drain freely
- Available for models: H55, H55-2, MJ45, MJ45-2, MJ35, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC and RE22-2TC

FILTER MAGIC® FILTRATION FOR MJCFE:

- Space-saving filter which fits inside fryer cabinet housing up to four MJCFE fryers to left and/or right of filter cabinet
- Filters 60 to 80-lbs. (30 to 40 liters) of oil in under 5 minutes, while other frypots in the system are in use

FILTER MAGIC® PRO FILTRATION SYSTEM:

- Space-saving filter which fits inside fryer cabinet housing one frypot and a spreader cabinet
- Large-capacity filter pan design is lightweight for easy removal
- Filter pan designed on rails to clear floormats for easy cleaning
- Sloped drain pan leaves minimal residue oil behind after filtering
- Large 3" round drain line creates 13% more capacity for oil to drain freely
- Available for models: H55, H55-2, MJ45, MJ45-2, MJ35, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC

CASCADE AND SUPER CASCADE FILTRATION FOR RE80:

- Space-saving filter which fits inside fryer cabinet
- 4 GPM pump steel gear pump with powerful 1/3 HP motor
- Casters
- Internally plumbed oil drain and return lines
- 1-1/2" drain valve for easy cleaning and no clogs
- Cascade available for single RE80
- Super Cascade available for batteries of two to six RE80s

STANDARD ACCESSORIES: box of 25 prepackaged applications of Filter Magic powder, box of 25 sheets of Filter Magic paper, brush and clean-out rod.

See individual fryer specification sheets for fryer options.



FPRE114CSC
Shown with optional
computer.

Note: FootPrint Filtration is
not available for single E* EPRI
Electric (TC) models

FPPH255CSC
Shown with optional
computers with
FootPrint PRO® Filter



FM2CFESC
Shown with optional holding
station and heat lamp with
Filter Magic filter

FMPRE14TCSC
Shown with
Filter Magic PRO® Filter



SCFRE280
Shown with optional
computers, basket lifts and
UFF Super Cascade Filter

FRYMASTER BUILT-IN FILTRATION

	FootPrint	FootPrint PRO				
Description	1	2	3	4	5	6
FootPrint/FootPrint PRO FILTRATION FOR MODELS: H55, H55-2, MJ35*, MJ45* MJ45-2*, RE14, RE14-2, RE14TC*, RE14-2TC*, RE17, RE17-2, RE17TC*, RE17-2TC*, RE22, RE22-2, RE22TC*, RE22-2TC*	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
*Single MJ35, MJ45 and E ⁴ EPRI Electric (TC) models require spreader cabinet and Filter Magic PRO filter (see pricing below).						
SPLIT POT COUNTS AS 2 FRYPOTS.						
FILTER READY FRYERS: Only for adding fryers to existing systems. NOTE: When ordering filter-ready fryers, include serial number and line up of existing system	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
STAINLESS ENDS: Model numbers on stainless end units are designated as “SE”						
STAINLESS STEEL BACK PANEL						
LEGS: Casters are standard. NOTE: No deduction on H55 or electric fryers						
SHIPPING WEIGHT:	110 lbs.					
POWER SHOWER OPTION FOR H55 (full and split pot). H55’s come standard with rear flush. If Power Shower required, ADD	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
POWER SHOWER OPTION FOR MJ45 (full and split pot). MJ45’s come standard with front flush. If Power Shower required, ADD						
POWER SHOWER OPTION FOR MJ35 (full pot only). MJ35’s come standard with front flush. If Power Shower required, ADD						
EXTERNAL OIL DISCHARGE OPTION -- Available on two or more frypots with filtration -- must specify front or rear connection 5” HOSE WITH NOZZLE FOR WASHDOWN USE						
NOTE: <ul style="list-style-type: none">• Split pot available on models: H55, MJ45, MJ45E, RE14, RE14TC, RE17, RE17TC, RE22 and RE22TC• Filter located under left two cabinets only• Maximum of six frypots available with FootPrint PRO filtration• Standard supplies for all filter systems consist of sample packages of filter powder and paper, one filter brush and one fryer’s friend						
FILTER MAGIC® PRO FILTRATION FOR MODELS H55, H55-2, MJ45, MJ45-2, MJ35, RE14, RE14-2, RE14TC, RE14-2TC, RE17, RE17-2, RE17TC, RE17-2TC, RE22, RE22-2, RE22TC, RE22-2TC with spreader cabinet	ADD to price of FootPrint/FootPrint PRO					
Spreader cabinet SD -- stainless steel door, enamel cabinet	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
Spreader cabinet SC -- stainless steel door and cabinet						
Spreader cabinet in center						
	1	2	3	4	5 - 8	
FILTER MAGIC FILTRATION FOR MJCFE:	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
FILTER IN CENTER						
SC MODEL (stainless steel cabinet)						
FILTER READY FRYERS: Only for adding fryers to existing systems. Note: When ordering filter-ready fryers, include serial number and line up of existing system						
STAINLESS ENDS: Model numbers on stainless end units are designated as “SE”						
LEGS: Casters are standard.						
SHIPPING WEIGHT:	260 lbs.					
AVAILABLE VOLTAGE:	120V-60Hz-1Ph					
CASCADE/SUPER CASCADE FILTRATION FOR RE80	Cascade	Super Cascade				
	1	2	3	4	5	6
Dump station only	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
Dump station with food warmer						
Matching cabinet -- 20 MC						
Spreader in center						

FRYMASTER FOOD WARMERS/HOLDING STATIONS/SPREADERS

FOOD WARMERS/HOLDING STATIONS STANDARD FEATURES

- Aluminum housing 6"W x 23-3/4"L
- 750W radiant heat - 120V/60 Hz/1ph-6.3A
- Ceramic heating element with wire guard
- "ON/OFF" switch on front
- 6 ft. cord and plug



Food Warmer and Holding Station FWH-1



Food Warmer and Holding Station FWH-1A

MODEL NO.	DESCRIPTION	PRICE
FWH-1	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 12" x 20" x 2-1/2" stainless cafeteria-style pan and screen.	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
FWH-1A	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 13-1/2 x 17" x 8" scoop-type perforated pan.	

NOTE:

- Food Warmers/Holding Stations are optional accessories used with Frymaster spreader cabinets or MJCFE Filter Magic cabinet.

DESCRIPTION	PRICE
Holding station only	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Holding station w/food warmer	
Casters (set of 4)	

SPREADER CABINET STANDARD FEATURES

- Available with any of the above heat lamps and pans for the following models: H55, MJ45, MJ45E, MJ35, MJ35E, MJCF, MJCFE, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC
- Available in stainless steel and enamel
- 12" x 20" cutout -- flat top optional
- Legs

AVAILABLE MODELS	DESCRIPTION	PRICE
H55, MJ45, MJ45E, MJ35, MJ35E, RE14, RE14TC, RE17, RE17TC, RE22, RE22TC	Spreader cabinet -- Stainless steel door, enamel cabinet -- SD	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
	Spreader cabinet -- Stainless steel door and cabinet -- SC	
	Spreader cabinet located in center of fryer battery	
MJCF, MJCFE	Spreader cabinet -- Stainless steel door, enamel cabinet -- SD	
	Spreader cabinet -- Stainless steel door and cabinet -- SC	
	Spreader cabinet located in center of fryer battery	

NOTE:

- Casters extra. Refer to the digital price list.



Spreader Cabinet
Shown with optional heat lamp and cafeteria pan.

FRYMASTER PORTABLE FILTERS

PF50 STANDARD FEATURES

- Simple to use
- Easy to clean
- Fast - filters a 50-lb. fryer in 5 minutes
- Filters from bottom -- minimal oil residual
- Suction line heated for solid shortening
- Cover, fold-down handle and 5' return hose with nozzle screen
- Available with gravity drain (S model) or reversible pump (R model)

PF95LP STANDARD FEATURES

- Low profile -- fits under most fryers
- Simple to use
- Easy to clean
- Large capacity -- filters up to 80 lbs. of oil
- Cover
- 5' return hose, with nozzle screen



PF50S Portable Filter



PF95LP Portable Filter

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
PF50S	50-lb. Capacity, standard gravity drain	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	120 lbs.
PF50R	50-lb. Capacity, reversible pump		120 lbs.
PF95LP	80-lb. Capacity, low profile, gravity drain		140 lbs.

NOTE:

- Shipped with sample Frymaster filter paper and sample filter powder.
- Available voltage 120V-60 Hz 9 Amp

PORTABLE FILTER ACCESSORIES

DESCRIPTION	PART NUMBER	PRICE
Crumb tray -- PF50	8235950	Refer to the Digital Price List

FRYMASTER SHORTENING DISPOSAL UNITS

SDU STANDARD FEATURES

- 9.6" drain height with cover open -- allows unit to fit under most fryers
- Heavy-duty manual pump can empty 50 lbs. of oil in less than 60 seconds
- Large 7" wheels provide easy transporting of oil, even across parking lots, and no lifting is necessary



PSDU
Shortening Disposal Unit

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
PSDU50	50-lb. oil capacity	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	62 lbs.
PSDU90	90-lb. oil capacity		67 lbs.

SHORTENING DISPOSAL UNIT ACCESSORIES

DESCRIPTION	SIZE	PART NUMBER	PRICE
Hose	24"	8261603	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Hose	48"	8262173	

NOTE:

- Fryer drain height must be a minimum of 11-1/2" for gravity draining on PSDU50 and PSDU90.
- Single PSDU units can be shipped UPS.

FRYMASTER FILTER ACCESSORIES/SUPPLIES



Cone Holder
Shown with cone



Fish Scoop, left
Skimmer, right



Fryer Brush

FILTER ACCESSORIES

ITEM	DESCRIPTION	PART NUMBER	PRICE
Cone Holder	10"	8030072	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Fryer's Friend	Clean-out rod	8030197	
Fish Scoop	With insulated handle	8030059	
Filter cones	10" -- box of 50	8030042	
Fryer Brush	27-1/2" x 2-1/4"	8030209	
Filter Powder	80, 1 oz. preportioned packs per box	8030002	
Skimmer	6" square with insulated handle	8030184	



Filter Powder



Filter Paper

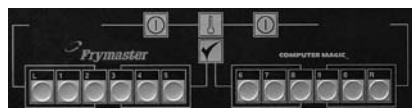
FRYMASTER FILTER PAPER CHART

FILTER MODEL	PART NUMBER	PAPER SIZE (inches)	PACKAGING	PRICE	SHIPPING WEIGHT
Original Filter Magic Filters before 5/90	8030003	12-1/2 x 17-3/4	Box of 100 sheets	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	3 lbs.
Filter Magic Filters after 5/90	8030170	27-1/2 x 19-1/2	Box of 100 sheets		4 lbs.
Original 80-lb, MJCF Fryer Filters	8030074	17-1/2 x 19-1/4	Box of 100 envelopes		8 lbs.
80-lb MJCF Fryer Filters after 8/90 and TCF Fryer Filters	8030289	34 x 22	Box of 100 sheets		8 lbs.
All FootPrint and FootPrint PRO Filters	8030170	27-1/2 x 19-1/2	Box of 100 sheets		4 lbs.
All Flat Bottom Fryer Filters	8030172	25-17/32 x 20-3/32	Box of 100 sheets		4 lbs.
All PF50 Portable Filters	8030003	12-1/2 x 17-3/4	Box of 100 sheets		3 lbs.
PF95LP Filters	8030284	24-3/8 x 16-3/8	Box of 100 sheets		4 lbs.
EH1721 SUFF - Single Under Fryer Filters	8030345	33-1/4 x 17	Box of 100 sheets		4 lbs.
Multi-battered EH21721 UFF-Super Cascade Filters	8030303	26 x 34	Box of 100 sheets		4 lbs.
Metal Filter Screen Fits all FootPrint PRO Filters	8102800	N/A	Fits all PRO filters		4 lbs.
RE80 SUFF - Single Under Fryer Filters	8030345	33-1/4 x 17	Box of 100 sheets		4 lbs.
Multi-battered RE80 UFF-Super Cascade Filters	8030303	26 x 34	Box of 100 sheets		4 lbs.

NOTE:

- Frymaster filter paper is specifically designed for each Frymaster filter system. It is specially woven to allow the free flow of oil, while containing the food particles, sediment and other contaminants drawn by the filter powder. For best results, use only genuine Frymaster filter paper. Use of other than Frymaster paper could void warranty.
- Filter powder is a food-grade filtering agent designed for use with Frymaster's built-in and portable filtering systems. It is specially formulated to remove foreign particles, sediment, free fatty acids and other contaminants from the oil, leaving it freshened and extending its useful life.

FRYMASTER FRYER COMPUTERS/ CONTROLLERS



Built-in Computer Magic®



Remote Computer Magic®

ITEM	DESCRIPTION	MODEL AVAILABILITY	PRICE
Built-in Computer Magic	Smooth, touch-pad surface; multi-product programmable built-in computer automatically stretches cook time to provide consistent food quality regardless of the product load. LED's display cooking time countdown (with audible alarm) and provide precise frypot temperature checks. The unit also features controlled boil-out at steady 195°F (80°C), recovery "test time," programmable "shake" and "hold" times and more. Available with full or split-pot fryers.	H55, H55-2, MJ45E, MJ45E-2, MJ35E, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE1780, RE2180	Available on fryer purchases only
Remote Computer Magic	Smooth, touch-pad surface; multi-product programmable with melt cycle, boil-out mode, shake time, recovery test; controls full or split pot; mounted remotely.	H55, H55-2, MJ45E, MJ45E-2, MJ35E, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2, RE1780, RE2180	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Remote Computer Magic RM1P2B	Multi-computer, one fryer, one drop-in probe, one probe holder. Can be used on any fryer regardless of manufacturer. Specify "In" or "On" hood.	H55, H55-2, MJ45E, MJ45E-2, MJ35E, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	
Remote Computer Magic RM2P4B	Multi-computer, two fryers, two drop-in probes, two probe holders. Can be used on any fryer regardless of manufacturer. Specify "In" or "On" hood.	H55, H55-2, MJ45E, MJ45E-2, MJ35E, MJCFE, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	
Backup Controller	Electronic temperature controller to be used as a backup to allow continued fryer operation.	H55, H55-2, RE14, RE14-2, RE17, RE17-2, RE22, RE22-2	



Count-Down Timer



Electronic Timer/Controller



Digital Controller



Analog Controller

ITEM	DESCRIPTION	MODEL AVAILABILITY	PRICE
Count-Down Timer	Cooking time display shows the cooking time as it counts down.	MJ45GBL, MJ35GBL	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Electronic Timer/Controller Full Pot	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted digital display.	H55, MJ45E, MJ35E, MJCFE, RE14, RE17, RE22	
Electronic Timer/Controller Split Pot		H55-2, MJ45E-2, RE14-2, RE17-2, RE22-2	
Digital Controller -- Full Pot	Smooth, touch-pad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celsius values.	H55, MJ45E, MJ35E, MJCFE, RE14, RE17, RE22	
Digital Controller -- Split Pot		H55-2, MJ45E-2, RE14-2, RE17-2, RE22-2	
Analog Controller -- Full Pot	Standard controls for Frymaster high efficiency gas and electric fryers. Ensures pinpoint accuracy of oil temperature, preserves oil life and produces a uniformly-cooked product. Features melt cycle.	Standard on H55, RE14, RE17, RE22. Can be added to MJ35E, MJ45E, MJCFE.	
Analog Controller -- Split Pot		Standard on H55-2, RE14-2, RE17-2, RE22-2. Can be added to MJ45E-2.	

REMOTE COMPUTER INFORMATION

MODEL NUMBER	CONTROLS FRYER	CONTROLS BASKET LIFTS	REQUIRES EXTERNAL POWER	RECEIVES POWER FROM FRYER	DROP-IN PROBES	IN-POT PROBE
Remote Computer Magic	Yes	Yes	No	Yes	No	Yes
RM1P2B Computer Magic	No	No	Yes	No	Yes	No
FM2P4B Computer Magic	No	No	Yes	No	Yes	No

FRYMASTER GAS FRYER ACCESSORIES



Baskets



Basket Hanger



Casters



Covers



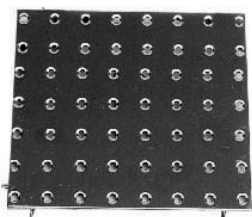
Crumb Scoop



Dormont Quick Disconnect

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Apron drain – stainless steel (not recommended for single fryers)	1-5/8 x 18-1/4 x 17	8061707	H55, MJ45, MJ35	Refer to the Digital Price List on the Garland Canada website at www. garlandcanada. ca
Apron drain – stainless steel (not recommended for single fryers)		8061708	MJCF	
Apron drain screen	2-1/4 x 15-3/4 x 18	8030012	H55, MJ45, MJ35	
Apron drain screen		8030013	MJCF	
Basket full size	6 x 17-1/2 x 16-3/4	8030017	MJCF	
Basket full size	4-1/4 x 10-3/4 x 11	8030014	J1C, J1X	
Basket full size (cannot be used with basket lifts)	5-1/4 x 12-3/8 x 12-7/8	8030099	H55, MJ45, GF40	
Basket full size (cannot be used with basket lifts)	4-5/8 x 11-5/8 x 14	8030015	MJ35, GF14, J2X	
Basket triplet size	5-3/8 x 4-1/4 x 13-1/4	8030357	H55, MJ45, GF40, FPGL30	
Basket triplet size	6-1/8 x 5-3/4 x 17-1/8	8030023	MJCF	
Basket twin size	5-1/2 x 6 x 12-5/8	8030271	H55, MJ45, MJ35, GF40, GF14, J2X	
Basket twin size	6 x 8-3/4 x 16-3/4	8030024	MJCF	
Basket twin size	4-1/8 x 5-7/16 x 11	8030019	J1C, J1X	
Basket hanger package	3-1/2 x 12-1/2	8102793	H55, MJ45, MJ35, GF40, GF14, J1C, J1X, J2X	
Basket hanger, flue mounted		2105777	MJ45, MJ35	
Basket hanger package	3-1/2 x 17	8102794	MJCF	
Basket support rack type– full pot	12-1/2 x 13-3/4	8030132	H55, MJ45, GF40	
Basket support rack type– full pot	11-1/2 x 14-5/8	8030032	MJ35, GF14, J2X	
Basket support rack type– full pot		8030137	MJCF	
Basket support rack type– full pot		8030030	J1C, J1X	
Basket support rack type– split pot	5-13/16 x 14	8030133	H55, MJ45	
Basket support screen type – full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$58 per fryer.	12-1/2 x 13-3/4	8030136	H55, MJ45, GF40	
Basket support screen type– full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$58 per fryer.	11-1/2 x 14-5/8	8030037	MJ35, GF14, J2X	
Basket support screen type– full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$58 per fryer.	17-1/2 x 18-1/2	8030138	MJCF	
Basket support screen type– full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$58 per fryer.	10-1/2 x 11-5/8	8030036	J1C, J1X	
Brush for fryer	27-1/2 x 2-1/4	8030209	All models	
Casters – set of four		Call Customer Service	H55, MJ45, MJ35, GF40, GF14, MJCF	
Cover -- stainless steel	20-1/3 x 28-1/5	8061343	MJCF	

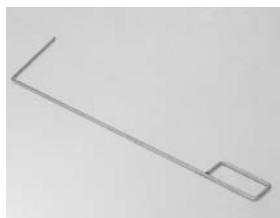
FRYMASTER GAS FRYER ACCESSORIES -- CONTINUED



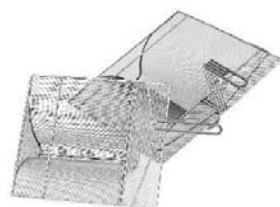
Fish Plate



Flue Deflector



Fryer's Friend Clean-out Rod



Sediment Trays



Splash Shield

Spreader Cabinet
Shown with optional heat lamp

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Cover -- stainless steel	13 x 15	8061339	J1C, J1X	Refer to the Digital Price List on the Garland Canada website at www. garlandcanada. ca
Cover -- stainless steel -- full pot	15 x 21-1/2	8065518 8063068 with basket lifts	H55, MJ45, MJ35, GF40, GF14, J2X	
Cover -- stainless steel -- split pot	6-1/2 x 21-1/4	8063232	H55-2, MJ45-2	
Crumb Scoop Cold Zone -- full pot	22-3/4 x 1-3/4 x 6-1/2	8233660	H55, MJ45, MJ35	
Crumb Scoop Cold Zone -- split pot	22-3/4 x 1-1/4 x 6-1/2	8233938	H55-2, MJ45-2	
Dormont quick disconnect with gas line 1"x36" -- systems only	36" Long	8061698	H55, MJ45, MJ35, MJCF	
Dormont quick disconnect with gas line 1"x48" -- systems only	48" Long	8061699	H55, MJ45, MJ35, MJCF	
Dormont quick disconnect with gas line 3/4"x36" -- single units	36" Long	8061701	H55, MJ45, MJ35, GF40, GF14	
Dormont quick disconnect with gas line 3/4"x48" -- single units	48" Long	8061700	H55, MJ45, MJ35, GF40, GF14	
Fish plate -- stainless steel -- full pot (not available for split pot)	11-3/4 x 13-1/2	8230619	H55, MJ45, GF40	
Fish plate -- stainless steel -- full pot		8233048	MJ35, GF14, J2X	
Fish plate -- stainless steel -- full pot		8230368	MJCF	
Flue deflector		9103557	H55, MJ45, GF40	
Flue deflector		9103207	MJ35, GF14, J1C, J1X	
Flue deflector		9103185	MJCF	
Fryer's friend (clean out rod)	26" Long	8030197	All models	
Legs -- set of four -- nickel	6	Call Customer Service	MJ45, MJ35, MJCF, GF40, GF14,	
Legs -- set of four -- stainless steel	6	Call Customer Service	MJ45, MJ35, MJCF, GF40, GF14,	
Legs -- set of four -- stainless steel	8-1/2	Call Customer Service	H55	
Sediment tray -- full pot	6-1/2 x 12-1/2 x 14-1/8	8030103	H55, MJ45, GF40	
Sediment tray -- full pot	3-3/8 x 11-1/8 x 14-1/2	8030188	MJ35, GF14, J2X	
Sediment tray -- full pot		8030187	MJCF	
Sediment tray -- split pot left	6-1/2 x 5-3/4 x 14	8030107 (L)	H55-2, MJ45-2	
Sediment tray -- split pot right	6-1/2 x 5-3/4 x 14	8030108 (R)	H55-2, MJ45-2	
Splash shield	6-3/16	8236559	H55, MJ45, MJ35	
Splash shield		8235978	MJCF	
Spreader cabinet with stainless steel door, enamel cabinet			H55, MJ45, MJ35	
Spreader cabinet with stainless steel door and cabinet			H55, MJ45, MJ35	
Spreader cabinet with stainless steel door, enamel cabinet			MJCF	
Spreader cabinet with stainless steel door and cabinet			MJCF	
Thermostat knob guard		9100557	MJ45, MJ35, MJCF	
Top connecting strip	1-7/8 x 21-3/4	Call Factory	H55, MJ45, MJ35, GF40, GF14, FPGL30	
Top connecting strip		Call Factory	MJCF	

FRYMASTER ELECTRIC FRYER ACCESSORIES



Baskets



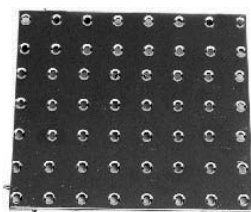
Basket Hanger



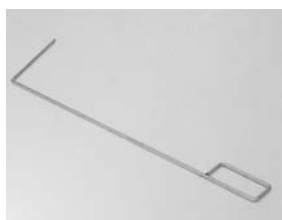
Casters



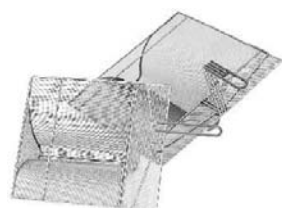
Covers



Fish Plate



Fryer's Friend Clean-out Rod



Sediment Trays

DESCRIPTION	SIZE (inches) (HxWxL)	PART NUMBER	APPLICABLE MODELS	PRICE
Apron drain – stainless steel (not recommended for single fryers)	1-5/8 x 18-1/4 x 17	8061707	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	Refer to the Digital Price List on the Garland Canada website at www. garland- canada. ca
Apron drain screen	2-1/4 x 15-3/4 x 18	8030012	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Basket hanger, wire	3-3/4 x 12-1/2	8102793	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Basket hanger, wire	3-3/4 x 12-1/2	8102794	FPC 28, kw	
Basket hanger	11-1/2 x 22-4/5	2304267	FPC36 kw	
Basket full size (cannot be used with basket lifts)	5-1/4 x 12-3/8 x 12-7/8	8030099	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Basket full size	5-3/4 x 16-3/4 x 17-1/2	8030148	RE180	
Basket twin size	5-1/2 x 6 x 12-5/8	8030271	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Basket twin size	6 x 8-3/4' x 16-3/4	8030304	RE180	
Basket twin size	6-1/8 x 7-2/3 x 18-7/8	8030306	Re1780, RE2180 w/BL, FPC 28 kw	
Basket triplet size	6-1/4 x 5-5/8 x 15-7/8	8030337	RE180	
Brush	27-1/2 x 2-1/4	8030209	All models with filtration	
Brush L-shaped teflon	5-3/4 x 26-1/2	8030278	All models	
Casters – set of four		Call Customer Service	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE180	
Cover		1061968SP	RE180	
Cover – stainless steel -- full pot	14-7/8 x 20-3/8	8063068	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Cover – stainless steel -- split pot	9 x 19-1/2	8063071	RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC	
Fish plate – stainless steel -- full pot (Not available for split pot)	14-3/4 x 13	8230072	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Fish scoop		8030059	FPC 28, 36 kw	
Fryer's Friend (clean out rod)	26" Long	8030197	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC, RE1780, FPC28kw, FPC36kw	
Legs – set of four – stainless steel		Call Customer Service	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Rack type basket support -- full pot	12-1/2 x 13-3/4	8030132	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Rack type basket support -- split pot	5-3/4 x 13-1/2	8030106	RE14-2, RE17-2, RE2-2, RE14-2TC, RE17-2TC, RE22-2TC	
Rack support	23 x 19-1/2	8030381	FPC 36 kw	
Rack support	20 x 16	8030349	FPC 28 kw	
Screen type basket support -- full pot (not available for split pot). If screen type basket supports are needed in lieu of rack type when purchasing new fryers, ADD \$58 per fryer.	12-1/2 x 13-3/4	8030136	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Sediment tray -- full pot Sediment tray -- split pot left Sediment tray --split pot right	4 x 10-1/2 x 11-5/8 4 x 4-5/8 x 13-7/8 4 x 4-5/8 x 13-7/8	8030358 8030360 (L) 8030359 (R)	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC RE14-2, RE17-2, RE22-2, RE14-2TC, RE17-2TC, RE22-2TC	
Splash shields -- left Splash shields -- right		8234961 8234957	FPC128, FPC228, FPC136, FPC236	
Splash shield	6-3/16	8236559	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Spreader cabinet with stainless steel door, enamel cabinet			RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
with stainless steel door and cabinet			RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	
Top connecting strip	1-7/8 x 21-3/4	8235810	RE14, RE17, RE22, RE14TC, RE17TC, RE22TC	

FRYMASTER PASTA MAGIC™ GAS PASTA COOKERS

PASTA MAGIC GAS PASTA COOKERS STANDARD FEATURES

- Open, easy-to-clean cookpot design
- High efficiency infrared burners with electronic ignition
- 80,000 Btu/hr-- faster preheat and recovery performance
- 12-3/4 gallon (48.2 liter) water capacity
- 18" x 24" x 8" (45.7 x 61.0 x 20.3 cm) cooking area
- Computer controller with programmable timer
- Electronic components are separated from the heating source and protected from moisture
- Large overflow drain
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/skim
- Solid, aluminized steel bottom
- Stainless steel cookpot, front, and door, enamel sides

STANDARD ACCESSORIES: legs, bulk pasta basket and option of portion cup rack with 24 portion cups or three round pasta baskets. See page 29 for optional accessories.



GPC Gas Pasta Cooker
Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD Stainless steel cookpot, front, and door, enamel sides	SC Stainless steel cookpot, front, door, and sides	Btu/hr INPUT	SHIPPING WEIGHT
GPCRB	Cooker with separate rinse tank, automatic timed basket lifter, auto-fill/skim, swing-away hot/cold rinse faucet	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		80,000	468 lbs.
GPCR	Cooker with separate rinse tank, auto-fill skim, swing-away hot/cold rinse faucet			80,000	468 lbs.
GPCB	Cooker, automatic timed basket lifter, auto-fill/skim			80,000	345 lbs.
GPC	Cooker, auto-fill/skim			80,000	331 lbs.

GAS PASTA OPTIONS	PRICE
Less auto fill/skim	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Less faucet	

NOTE:

- Any questions or pricing information other than above should be referred to Customer Service -- 1-888-442-7526.
- Swing away hot/cold rinse faucet not available on GPCB and GPC models.
- If elevation is between 5,000 - 11,000 feet, specify the elevation level.

FRYMASTER PASTA MAGIC™ ELECTRIC PASTA COOKERS

PASTA MAGIC ELECTRIC COOKERS STANDARD FEATURES

- Incoloy heating element (8 kw or 17 kw) ensures fast preheats and recoveries
- 8-3/4 gallon (33.1 liter) water capacity (8 kw)
- 9-1/2 gallon (36.0 liter) water capacity (17 kw)
- 18" x 16" x 8" (45.7 x 40.6 x 20.3 cm) cooking area (8 kw)
- 23" x 18" x 9" (58.4 x 45.7 x 22.8 cm) cooking area (17 kw)
- Computer controller with programmable timer
- Large overflow drain
- 1-1/4" (3.2 cm) drain valve
- Auto-fill/skim
- Swing away hot/cold rinse faucet
- Stainless steel cookpot, front, and door, enamel sides

STANDARD ACCESSORIES: legs, bulk pasta basket and option of portion cup rack with 24 portion cups or three round pasta baskets. See page 29 for optional accessories.



8BC Electric Cooker
Shown with optional casters



8SMS Electric Cooker and Rinse Tank
Shown with optional casters

MODEL NUMBER	DESCRIPTION	SD Stainless steel cookpot, front and door, enamel sides	SC Stainless steel cookpot, front, door, and sides	ELECTRICAL INPUT	SHIPPING WEIGHT
8SMS	Automatic timed basket lift cooker with separate rinse tank, auto fill/skim, hot and cold water filler, computer controller, and faucet	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		8 kw 208V 1PH or 3PH 240V 1PH or 3PH	299 lbs.
8BC	Automatic timed basket lift cooker, auto fill/skim, hot and cold water filler, computer controller, and faucet			8 kw 208V 1PH or 3PH 240V 1PH or 3PH	194 lbs.
8C	Cooker only, auto fill/skim, with hot and cold water filler, computer controller, and faucet			8 kw 208V 1PH or 3PH 240V 1PH or 3PH	192 lbs.
17SMS	Automatic timed basket lift cooker with separate rinse tank, auto fill/skim, hot and cold water filler, computer controller, and faucet			17 kw 208V 3PH 240V 3PH	440 lbs.
17BC	Automatic timed basket lift cooker, auto fill/skim, computer controller, and faucet			17 kw 208V 3PH 240V 3PH	284 lbs.
17C	Cooker only, auto fill/skim, with hot and cold water filler, computer controller, and faucet			17 kw 208V 3PH 240V 3PH	280 lbs.

ELECTRIC PASTA OPTIONS	PRICE
Less auto fill/skim	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Less faucet	
Less basket lifts	

NOTE:

- Any questions or pricing information other than above should be referred to Customer Service -- 1-888-442-7526.

FRYMASTER TRITON™ RETHERMALIZERS

TRITON ELECTRIC RETHERMALIZER STANDARD FEATURES

- Open cookpot design, easy to clean
- 16-1/2 gallon (62.5 liter) water capacity
- 14" x 19" (35.6 x 48.3 cm) cooking area
- Durable ribbon-design heating element
- Electronic Timer/Controller
- Hot or cold water auto filler
- Water pressure regulator
- Low water shut off
- 1" (2.5 cm) full port drain
- Stainless steel cookpot, front, door and hinged cover; enamel sides
- Rack support, 2 food basket holder racks and 6 food baskets



FE155
Electric Rethermalizer

STANDARD ACCESSORIES: 6" legs, brush. See page 29 for optional accessories.

MODEL NUMBER	DESCRIPTION	SD Stainless steel cookpot and door, enamel cabinet	SC Stainless steel cookpot door and cabinet	INPUT ELECTRICAL	SHIPPING WEIGHT
FE155	15-1/2" (39.4 cm) electric rethermalizer	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		208V 1PH 208V 3PH 220V 1PH 220V 3PH 240V 1PH 240V 3PH	180 lbs.

TRITON HIGH-VOLUME GAS RETHERMALIZER STANDARD FEATURES

- Open cookpot, easy to clean
- 22-1/2 gallon (85.2 liter) water capacity
- 18" x 24" (45.7 x 61.0 cm) cooking area
- Infrared burners ensure efficient heat transfer; 90,000 Btu/hr input
- Electronic Ignition
- Electronic temperature controls with continuous temperature display
- Individual color-coded timer controls and 6 corresponding color-coded food baskets
- 1-1/4" (3.2 cm) drain
- Stainless steel cookpot and door, enamel sides



FBR18 Gas
Rethermalizer

STANDARD ACCESSORIES: 6" legs, brush. See page 29 for optional accessories.

MODEL NUMBER	DESCRIPTION	SD Stainless steel cookpot and door, enamel cabinet	SC Stainless steel cookpot door and cabinet	Btu/hr INPUT	SHIPPING WEIGHT
FBR18	18" (45.7 cm) gas rethermalizer	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		90,000	335 lbs.

FBR18 GAS RETHERMALIZER OPTIONS	PRICE
Auto fill ADD	Refer to the Digital Price List

TRITON GAS RETHERMALIZER STANDARD FEATURES

- 15 gallon (56.8 liter) water capacity
- 14" x 18" (35.6 x 45.7 cm) cooking area
- Thermo-Tube heat transfer system with electronic ignition and 120V gas valve
- Computer controller with programmable timer
- Hot or cold water auto filler
- Water pressure regulator
- Low-water shut off
- 1-1/4" (3.2 cm) drain
- Stainless steel cookpot, front, door, hinged tank cover and sides
- Basket holder rack and 3 food baskets

STANDARD ACCESSORIES: 6" legs, brush. See page 29 for optional accessories.

MODEL NUMBER	DESCRIPTION	PRICE	Btu/hr INPUT	SHIPPING WEIGHT
FGP55	15-1/2" (39.4 cm) gas rethermalizer	Refer to the Digital Price List	90,000	180 lbs.

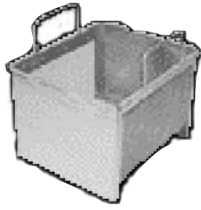


FGP55 Gas
Rethermalizer

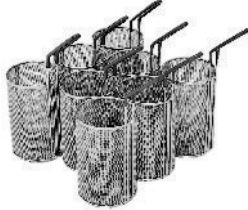
NOTE:

- If elevation is between 5,000 - 11,000 feet, specify the elevation level.
- Any questions or pricing information other than above should be referred to Customer Service -- 1-888-442-7526.

FRYMASTER PASTA AND RETHERMALIZER ACCESSORIES



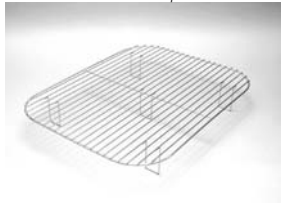
Bulk Pasta Basket



Round Baskets



Portion Cup Rack Shown with Portion Cups



Support Rack

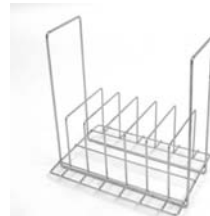


Rinse Tank Screen

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NUMBER	APPLICABLE MODELS	PRICE
Casters - set of four		Call Factory	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C, FBR18, FGP55, FE155	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Pasta bulk basket	9-3/4x13-1/2x16-1/2	8231910	GPCRB, GPCR, GPCB, GPC 17SMS, 17BC, 17C	
Pasta bulk basket	9-3/4x12x14-3/4	8236290	8SMS, 8BC, 8C	
Pasta round basket (capacity - 12 per gas units and 17 kw electric units ; 8 per 8 kw electric units)	8-1/2x5-1/2	8030238	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C	
Pasta, quick disconnect kit with hot and cold water lines		8065848SP	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C, 17SMS, 17BC, 17C	
Pasta, individual portion cups	4-5/16x4x4	8030018	GPCRB, GPCR, GPCB, GPC, 8SMS, 8BC, 8C	
Pasta portion cup rack (holds 12 portion cups)	5-1/4x12-1/8x16-1/2	8030200	GPCRB, GPCR, GPCB, GPC	
Pasta portion cup rack (holds 9 portion cups)	5-1/4x12-1/4x12-1/4	8030155	8SMS, 8BC, 8C	
Pasta support rack (for cookpot only)	3x17-1/4x22	8030205	GPCRB, GPCR, GPCB, GPC	
Pasta support rack (for cookpot only)	3x15x18	8030167	8SMS, 8BC, 8C	
Pasta support rack (for cookpot only)	3x17-1/4x22	8030332	17SMS, 17BC, 17C	
Pasta rinse tank screen	2" diameter face 1-1/4" diameter drain connection tail	8232022	GPCRB, GPCR 17SMS, 8SMS	
Rethermalizer food basket, color-coded		Call Factory	FBR18	
Rethermalizer food basket		8030235	FE155	
Rethermalizer support rack		8030384	FE155	
Rethermalizer food basket holder rack		8030385	FE155	
Rethermalizer food basket holder rack		8030324	FGP55	
Rethermalizer food basket		8030325	FGP55	



FBR18 Color-coded Baskets and Food Basket Holder Rack



FGP Food Basket Holder Rack



FGP Food Basket

FRYMASTER SPECIALTY PRODUCTS

SinBaD DISPENSER STANDARD FEATURES

- Dispenses product instantly
- Dispenses at 4 preset levels
- 39-lb. French fry capacity insulated hopper
- Saves time -- eliminates product waste
- Maximizes fry yield
- Sanitary environment, reduces food handling



SinBaD Dispenser

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
SBDJ	39 lb. Capacity	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	210 lbs.
8261592	Basket hanger rack		

NOTE:

- Power requirement: 120V 60 Hz. 1 Phase, 15A circuit (1 Amp draw). Also available in 115V.
- Any questions or pricing information other than above should be referred to Customer Service 1-888-442-7526.

HEATED PASS-THROUGH STANDARD FEATURES

- Open top, no lamps or bulbs needed
- Controlled heat, prevents cooking and drying
- Heated air for even heat distribution
- Simple to operate -- pass through design



Heated Pass-Through Unit

MODEL NO.	DESCRIPTION	PRICE	SHIPPING WEIGHT
HPT	Heated Pass-Through Unit -- Specifically designed staging area for wrapped or boxed sandwiches to maintain that "just cooked" quality	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	65 lbs.

FRYMASTER SPECIFICATIONS

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm)	Width Inches (cm)	Depth Inches (cm)	Height Inches (cm)	Production Per Hr.	Cubic Feet Approx. Shipping Wt.
H55	High Efficiency Gas Fryer (Full Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15-5/8 (39.7)	31-1/2 (79.9)	45-5/8 (115.8)	85 lbs. Fries/hr.	22 202 lbs. (92 kg)
H55-2	High Efficiency Gas Fryer (Split Frypot)	40,000 Btu/hr. (10,076 kcal) (11.7 kw) ea. Side	25 lbs. (12 liters)	6-1/2 x 15 (16.5 x 38.1)					
MJ45/MJ45E	Gas Fryer (Full Frypot)	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	80 lbs. Fries/hr.	22 202 lbs. (92 kg)
MJ45-2/MJ45E-2	Gas Fryer (Split Frypot)	63,500 Btu/hr. (15,995 kcal) (18.6 kw)	25 lbs. (12 liters)	7 x 15 (17.8 x 38.1)					
MJ35	Gas Fryer	110,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15-5/8 (39.7)	31-1/2 (80.1)	46 (116.8)	65 lbs. Fries/hr.	20 177 lbs. (80 kg)
GF40	Gas Fryer	122,000 Btu/hr. (30,730 kcal) (35.8 kw)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15-5/8 (39.7)	30-7/8 (78.3)	46-1/8 (117.1)	80 lbs. Fries/hr.	21 176 lbs. (80 kg)
GF14	Gas Fryer	100,000 Btu/hr. (27,700 kcal) (32.2 kw)	40 lbs. (20 liters)	12 x 15 (30.5 x 38.1)	15-5/8 (39.7)	30-7/8 (78.3)	41-1/8 (104.4)	65 lbs. Fries/hr.	19 152 lbs. (69 kg)
J1C	Gas Countertop Fryer	45,000 Btu/hr. (11,335 kcal/hr.) (26.4 kw)	20 lbs. (10 liters)	11 x 12 (27.9 x 30.5)	14 (35.6)	24-7/8 (63.2)	23-1/2 (59.8)	30 lbs. Fries/hr.	19.25 121 lbs. (55 kg)
MJCF/MJCFE	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	80 lbs. (40 liters)	18 x 19 (45.7 x 48.3)	20-7/8 (52.9)	39-7/8 (101.3)	46-1/8 (117.2)	80 lbs. chicken/hr. 100 lbs. fish/hr.	32 297 lbs. (135 kg)
RE14TC/17TC/22TC	Electric Fryer (Full Frypot)	14/17/22 kw	50 lbs. (25 liters)	14 x 15-1/2 (35.6 x 39.4)	15-5/8 (39.7)	31 (78.6)	45-1/2 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 190 lbs. (86 kg)
RE14-2TC/17-2TC/ 22-2TC	Electric Fryer (Split Frypot)	7/8.5/11 kw	25 lbs (12 liters)	6-3/4 x 15-1/2 (17.1 x 39.4)					
RE14/17/22	Electric Fryer (Full Frypot)	14/17/22 kw	50 lbs. (25 liters)	14 x 15-1/2 (35.6 x 39.4)	15-5/8 (39.7)	31 (78.6)	45-1/2 (115.2)	68/70/78 lbs. (30/31/35 kg) Fries/hr.	22 190 lbs. (86 kg)
RE14-2/17-2/22-2	Electric Fryer (Split Frypot)	7/8.5/11 kw	25 lbs (12 liters)	6-3/4 x 15-1/2 (17.1 x 39.4)					
RE180	Electric Fryer	17 kw 21 kw	80 lbs. (40 liters)	18 x 18 (45.7 x 45.7)	20 (50.8)	39-5/8 (100.6)	44-3/4 (113.7)	84 lbs. Fries/hr.	28 285 lbs. (129 kg)
FPC228	Electric 2 Frypot Fryer with Filter	28 kw	220 lbs. (110 liters)	28 kw frypot: 21 x 19 (53.3 x 48.3)	45-5/8 (115.9)	39-3/8 (100.1)	45 (114.2)		78.3 827 lbs. (376 kg)
FPC128/136S	Electric 2 Frypot Fryer with Filter & Spreader	28 /36 kw	270 lbs. (135 liters)	36 kw frypot: 24 x 25 (61 x 63.5)	71-3/8 (181.3)	39-3/8 (100.1)	45 (114.2)		131.4 1125 lbs. (511 kg)
FPC128/236S	Electric 3 Frypot Fryer with Filter & Spreader	28 /36 kw	430 lbs. (215 liters)		97-1/8 (246.7)	39-3/8 (100.1)	45 (114.2)		179 1300 lbs. (589 kg)
FPRE14-7C	Full Frypot/Half Frypot Electric Fryer	14/7 kw	50 lbs. (25 liters) 25 lbs. (12 liters)	Full 14 x 15-1/2 (35.6 x 39.4) Half 6-1/2 x 15-1/2 (16.5 x 39.4)	24 (61)	30-7/8 (77.5)	45-1/4 (115.1)	105 lbs. Fries/hr.	47.25 370 lbs. (168 kg)
FPH55	Single High Efficiency Fryer with FootPrint Filtration (Full Frypot)	80,000 Btu/hr. (20,151 kcal) (23.4 kw)	50 lbs. (25 liters)	14 x 15 (35.6 x 38.1)	15-5/8 (39.7)	31-1/2 (79.9)	45-5/8 (115.8)	85 lbs. Fries/hr.	31.95 265 lbs. (121 kg)
FPH55-2	Single High Efficiency Fryer with FootPrint Filtration (Split Frypot)	40,000 Btu/hr. (10,076 kcal) (11.7 kw) ea. Side	25 lbs. (12 liters)	6-1/2 x 15 (16.5 x 38.1)					
PF95LP	Low Profile Portable Filter	120V/60 Hz 1 PH -6.2A	80 lbs.		18-1/4 (46.4)	33-1/2 (85.2)	9-3/8 (23.9)		8 140 lbs. (67 kg)
PF50S & PF50R	Portable Filter	120V/60 Hz. 9 Amp	50 lbs.		13-1/4 (33.7)	30 (76.2)	13-1/4 (33.7)		7.63 120 lb. (39 kg)
PSDU50	Shortening Disposal Unit		50 lbs.		15-3/8 (39)	32 (81.1)	48 (122.1)		7 62 lb. (27 kg)
PSDU90	Shortening Disposal Unit		90 lbs.		19-7/8 (50.5)	32 (81.1)	48 (122.1)		10 67 lbs. (30 kg)
SinBaD	French Fry Dispenser	1 Ph, 120VAC, 60 HZ			21-5/8 (54.9)	25-7/8 (65.9)	53-3/8 (135.5)		31.38 210 lbs. (95 kg)
HPT	Heated Pass-Through Unit				22 (55.9)	24 (61)	7-3/4 (19.8)		5 65 lbs. (30 kg)

Specifications are for single frypot models except for the Protector fryers. Additional specifications for multiple and split models are available at www.frymaster.com. Frymaster, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

FRYMASTER SPECIFICATIONS -- CONTINUED

Model Number	Description	Energy Requirements	Capacity	Cooking Area inches (mm)	Width inches (cm)	Depth inches (cm)	Height inches (cm)	Cubic Feet Approx. Shipping Wt.
8SMS	Electric Pasta Cooker System (cooker and rinse tank)	8 kw	8-3/4 gal. (33 liters)	18-1/2 x 16 x 8 (470 x 406 x 203)	36 (91.4)	32-3/4 (83.2)	43 (109.2)	52 cu. ft. 299 (136 kg)
8BC	Single Electric Pasta Cooker with basket lifts	8 kw	8-3/4 gal. (33 liters)	18-1/2 x 16 x 8 (470 x 406 x 203)	18 (45.7)	32-3/4 (83.2)	43 (109.2)	22cu. ft. 202 lbs. (92 kg)
8C	Single Electric Pasta Cooker	8 kw	8-3/4 gal. (33 liters)	18-1/2 x 16 x 8 (470 x 406 x 203)	18 (45.7)	31-3/8 (79.9)	40-1/2 (102.9)	22 cu. ft. 192 lbs. (87 kg)
17SMS	Electric Pasta Cooker System (cooker and rinse tank)	17 kw	16-1/2 gal. (73.8 liters)	18 x 24 x 9-1/2 (457 x 610 x 241)	36-1/8 (91.8)	36-1/8 (91.7)	45-3/4 (116.2)	71.53 cu. ft. 440 lbs. (92 kg)
17BC	Single Electric Pasta Cooker with basket lifts	17 kw	16-1/2 gal. (73.8 liters)	18 x 24 x 9-1/2 (457 x 610 x 241)	20 (50.8)	36-1/8 (91.7)	45-3/4 (116.2)	36.46 cu. ft. 284 lbs. (128 kg)
17C	Single Electric Pasta Cooker	17 kw	16-1/2 gal. (73.8 liters)	18 x 24 x 9-1/2 (457 x 610 x 241)	20 (50.8)	33-1/8 (84.2)	45-3/4 (116.2)	36.46 cu. ft. 280 lbs. (128 kg)
FE155	Electric Rethermalizer	208V 1PH 208V 3PH 220V 1PH 220V 3PH 240V 1PH 240V 3PH	16-1/2 gal. (73.8 liters)	14 x 19 (356 x 483)	15-1/2 (39.4)	35 (88.9)	44-1/4 (112.4)	31.95 cu ft. 247 lbs. (112 kg)
GPCRB	Gas Pasta Cooker with rinse tank, automatic timed basket lifter, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	12-3/4 gal. (48 liters)	18 x 24 x 8 (457 x 609 x 208)	36 (91.4)	37 (94.1)	54-7/8 (139.0)	76 cu. ft. 468 lbs (212 kg)
GPCR	Gas Pasta Cooker with rinse tank, auto-fill/skim, swing-away hot/cold rinse faucet	80,000 Btu/hr (20,151 kcal) (23.4 kw)	12-3/4 gal. (48 liters)	18 x 24 x 8 (457 x 609 x 208)	36 (91.4)	33-5/8 (85.5)	48-3/4 (123.8)	76 cu. ft. 468 lbs. (212 kg)
GPCB	Gas Pasta Cooker with automatic timed basket lifter, auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	12-3/4 gal. (48 liters)	18 x 24 x 8 (457 x 609 x 208)	20 (50.8)	33-5/8 (85.5)	48-3/4 (123.8)	23 cu. ft. 345 lbs. (156 kg)
GPC	Gas Pasta Cooker with auto-fill/skim	80,000 Btu/hr (20,151 kcal) (23.4 kw)	12-3/4 gal. (48 liters)	18 x 24 x 8 (457 x 609 x 208)	20 (50.8)	33-5/8 (85.5)	48-3/4 (123.8)	23 cu. ft. 331 lbs. (150 kg)
FGP55	Rethermalizer	90,000 Btu/hr (22,679 kcal) (26.4 kw)	15 gal. (57 liters)	14 x 18 (356 x 457)	15.5 (39.4)	34-7/8 (88.4)	40-7/8 (103.6)	15 cu. ft. 180 lbs. (82 kg)
FBR18	Rethermalizer	90,000 Btu/hr (22,679 kcal) (26.4 kw)	22-1/2 gal. (85 liters)	18 x 24 (457 x 609)	20 (50.8)	33 (83.8)	45-3/8 (115.0)	31.96 cu. ft. 335 lbs. (152 kg)

Frymaster, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

DEAN HIGH EFFICIENCY DECATHLON GAS FRYERS

HD50G/HD50GDD/HD60G HIGH EFFICIENCY STANDARD FEATURES

- Thermo-Tube design high efficiency heat transfer system
- Thermatron temperature controller (120V required)
- Stainless steel frypot, door, front and sides
- Wide cold zone, 1-1/4" full port ball-type drain valve
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and option of two (2) twin baskets or one (1) full basket. See pages 47-48 for optional accessories.

HIGH EFFICIENCY GAS FRYERS

MODELS AND OPTIONS	HD50G
LIST PRICE	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
INPUT Btu/hr - 95,000	
OIL CAPACITY - 50 lbs.	
APPROXIMATE FRYING AREA 14 x 14 inches	
Add for ELECTRONIC IGNITION	
Add for AUTOMATIC MELT CYCLE	
Add for BOIL OUT MODE	
Add for ELECTRONIC TIMER/CONTROLLER	
Add for DIGITAL CONTROLLER	
Add for COMPU-FRY CONTROLLER	
Add for REMOTE COMPUTER	
Add for BASKET LIFTS, MECH. TIMER incl. ¹	
Add for CASTERS (set of 4)	
SHIPPING WEIGHT - 180 lbs.	
FILTRATION -- See pages 40-41 for system pricing	

NOTE:

¹ Any unit purchased with basket lifts requires casters to be purchased also.



HD50 fryers meet ENERGY STAR standards for high efficiency and all HD fryers are part of the Manitowoc EnerLogic program



HD50G
Shown with optional casters



SCFHD250CG
Shown with computers, casters and filtration

DEAN HIGH EFFICIENCY DECATHLON GAS FRYERS

HD50GDD/HD60G/HD63G/HD65G HIGH EFFICIENCY STANDARD FEATURES

- Thermo-Tube design high efficiency heat transfer system
- Thermatron temperature controller (120V required)
- Large-capacity, high-performance gas fryers suitable for volume frying
- Stainless steel frypot, front, door and sides
- Wide cold zone, 1-1/2" full port ball-type drain valve
- 3/4" NPT gas connection on single units

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger, and option of two (2) twin baskets or one (1) full basket. See pages 47-48 for optional accessories.



All HD fryers are part of the Manitowoc EnerLogic program



HD60G
Shown with optional casters and computer

HIGH EFFICIENCY GAS FRYERS

MODELS AND OPTIONS	HD50GDD ²	HD60G	HD63G	HD65G ³
LIST PRICE	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca			
INPUT Btu/hr	95,000	125,000	125,000	125,000
OIL CAPACITY - (lbs.)	50 lbs.	85 lbs.	90 lbs.	100 lbs.
APPROXIMATE FRYING AREA (inches)	14 x 14	18 x 18	18 x 18	18 x 18
Add for ELECTRONIC IGNITION	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca			
Add for MELT CYCLE				
Add for BOIL OUT MODE				
Add for ELECTRONIC TIMER/CONTROLLER				
Add for DIGITAL CONTROLLER				
Add for COMPU-FRY CONTROLLER				
Add for REMOTE COMPUTER				
Add for BASKET LIFTS ¹				
Add for CASTERS (set of 4)				
SHIPPING WEIGHT				
FILTRATION -- See pages 40-41 for system pricing				

NOTE:

¹ Any unit purchased with basket lifts requires casters to be purchased also.

² Deep Depth (HD50GDD) -- for use as fryer match with D60G, D80G, or Flat Bottom series.

³ HD65 not available with single filtration unless matching cabinet is added.

DEAN DECATHLON SERIES GAS FRYERS

DECATHLON STANDARD FEATURES

- Thermo-Tube design heat transfer system
- Thermatron temperature controller (120V required)
- Wide cold zone
- 1-1/4" full port drain valve on D20G and D50G models
- 1-1/2" full port drain valve on D50GDD, D60G and D80G models
- Stainless steel frypot, door, front and sides
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and option of two (2) twin baskets or one (1) full basket. See pages 47-48 for optional accessories.



D50G
Shown with optional casters



D60G
Shown with optional computer, casters and basket lifts

MODELS AND OPTIONS	D20G ¹	D50G	D50GDD ²	D60G	D80G
LIST PRICE	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca				
INPUT Btu/hr	50,000	120,000	120,000	150,000	165,000
OIL CAPACITY - (lbs.)	23 lbs.	50 lbs.	50 lbs.	75 lbs.	100 lbs.
APPROXIMATE FRYING AREA (inches)	6-3/4 x 14	14 x 14	14 x 14	18 x 18	20 x 20
Add for COMPU-FRY CONTROLLER	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca				
Add for ELECTRONIC IGNITION					
Add for MELT CYCLE					
Add for BOIL OUT MODE					
Add for BASKET LIFTS, MECH. TIMER incl. ³					
Add for CASTERS (set of 4)					
SHIPPING WEIGHT	115 lbs.	180 lbs.	180 lbs.	255 lbs.	270 lbs.
FILTRATION -- See pages 40-41 for system pricing					

NOTE:

¹ D20G not sold as a single free-standing unit. Must be sold in combination with another fryer. Comes standard with one basket only.

² Deep Depth (D50GDD) -- for use as fryer match with D60G, D80G, or Flat Bottom series.

³ Any unit purchased with basket lifts requires casters to be purchased also.

DEAN SUPER MARATHON SERIES GAS FRYERS

SUPER MARATHON STANDARD FEATURES

- Thermo-Tube design heat transfer system
- Millivolt pilot system -- requires no electrical hook-up
- Mechanical thermostat
- Stainless steel frypot, door and front -- SM40G and SM50G
- Stainless steel frypot, door, front and sides -- SM50G, SM60G and SM80G
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger and option of two (2) twin baskets or one (1) full basket. See pages 47-48 for optional accessories.



SM40
Shown with optional casters

MODELS AND OPTIONS	SM20G ¹	SM40G	SM50G	SM50GDD ²	SM60G	SM80G
LIST PRICE	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
INPUT Btu/hr	50,000	105,000	120,000	120,000	150,000	165,000
OIL CAPACITY - (lbs.)	23 lbs.	43 lbs.	50 lbs.	50 lbs.	75 lbs.	100 lbs.
APPROXIMATE FRYING AREA (inches)	6-3/4 x 14	14 x 14	14 x 14	14 x 14	18 x 18	20 x 20
Add for STAINLESS STEEL SIDE PANELS	Standard	\$320	\$320	\$320	Standard	Standard
Add for CASTERS (set of 4)	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca					
Add for PIEZO IGNITOR						
SHIPPING WEIGHT	115 lbs.	180 lbs.	180 lbs.	180 lbs.	255 lbs.	260 lbs.
FILTRATION -- See pages 40-41 for system pricing						

NOTE:

¹ SM20G not sold as a single free-standing fryer. Must be sold in combination with another fryer. Comes standard with one basket only.

² Deep Depth -- for use as fryer match with SM60G, SM80G, or Flat Bottom series.

SUPER MARATHON SERIES DROP-IN GAS FRYERS

MODELS AND OPTIONS	SM20GDI	SM40GDI	SM50GDI	SM60GDI	SM80GDI
DROP-IN FRYPOT	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca				

NOTE:

- Super Marathon series drop-in gas fryers not AGA or IAS approved

DEAN SPECIALTY SUPER MARATHON GAS FRYERS

SPECIALTY SUPER MARATHON STANDARD FEATURES

- Thermo-Tube design heat transfer system
- Millivolt pilot system -- requires no electrical hook-up
- Mechanical thermostat
- Stainless steel frypot, door, front and sides
- 3/4" NPT gas connection per pot
- Combination gas valve with regulator

STANDARD ACCESSORIES: legs, rack-type basket support, basket hanger. SM20G-2 2 twin baskets; SM5020G 3 twin baskets. See pages 47-48 for optional accessories.

SUPER MARATHON SM20G-2 GAS FRYER

MODELS AND OPTIONS	SM20G-2
LIST PRICE	Refer to the Digital Price List
INPUT Btu/hr	100,000
OIL CAPACITY - (lbs.)	46 lbs.
APPROXIMATE FRYING AREA (inches)	13 X 14
Add for CASTERS (set of 4)	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Add for PIEZO IGNITOR	
SHIPPING WEIGHT	230 lbs.



SM20G-2
Shown with optional casters



SM5020G
Shown with optional casters

SUPER MARATHON SM5020G GAS FRYER

MODELS AND OPTIONS	SM5020G
LIST PRICE	Refer to the Digital Price List
INPUT Btu/hr	170,000
OIL CAPACITY - (lbs.)	73 lbs.
APPROXIMATE FRYING AREA (inches)	20-1/2 x 14
Add for CASTERS (set of 4)	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Add for PIEZO IGNITOR	
SHIPPING WEIGHT	295 lbs.

DEAN FLAT BOTTOM GAS FRYERS

FLAT BOTTOM STANDARD FEATURES

- Thermatron thermostat control (120V required)
- Mild steel frypot only
- Stainless steel door and front, enamel sides
- 3/4" NPT gas connection on single units
- Combination gas valve with regulator

STANDARD ACCESSORIES: legs. See pages 47-48 for optional accessories.



2424G
Shown with optional rear mount crumb tray and casters

MODELS AND OPTIONS	1824G	2424G
LIST PRICE	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	
INPUT Btu/hr	120,000	120,000
OIL CAPACITY - (lbs.)	70 lbs.	90 lbs.
APPROXIMATE FRYING AREA (inches)	18 x 24	24 x 24
Add for ELECTRONIC IGNITION	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	
Add for AUTOMATIC MELT CYCLE		
Add for BOIL OUT MODE		
Add for SPECIAL 38" STACK HEIGHT (for low height hood)		
Add for CASTERS (set of 4)		
SHIPPING WEIGHT	285 lbs.	300 lbs.

DEAN SUPER RUNNER VALUE GAS FRYERS

SUPER RUNNER STANDARD FEATURES

- Stainless steel frypot, front and door
- Call Customer Service for pricing



SR42
Shown with optional casters

MODEL	OIL CAPACITY (lbs.)	Btu/hr INPUT	FRYING AREA (inches)	PRICE
SR42G	43 lbs.	105,000	14 x 14	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
SR52G	50 lbs.	120,000	14 x 14	
SR62G	75 lbs.	150,000	18 x 18	

DEAN SUPER RUNNER VALUE ELECTRIC FRYER

SR14E STANDARD FEATURES

- Stainless steel frypot, front and door
- Call factory for pricing



SR14E
Shown with optional casters

MODEL	OIL CAPACITY (lbs.)	INPUT	FRYING AREA (inches)	PRICE
SR14E	49 lbs.	14 kw	13-3/4 x 13-3/4	Refer to the Digital Price List

SR14E ACCESSORIES

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	PRICE
Basket, hanger	3-3/4 x 12-1/2	8102793	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Basket, full size	5-1/4 x 12-3/8 x 12-7/8	8030099	
Basket, twin	5-7/8 x 6-5/8 x 12-5/8	8030271	
Cover	14-5/8 x 19-3/8	8063068	

DEAN BUILT-IN FILTRATION

SINGLE BUILT-IN CASCADE FILTRATION:

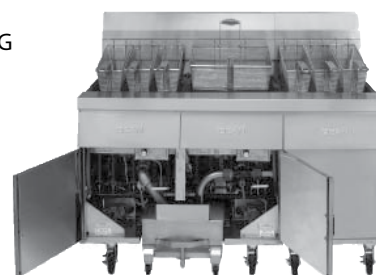
- Space-saving filter which fits inside cabinet of one frypot
- 4 GPM filter pump (120V/60 Hz/1 ph-6.2A) (8 GPM pump available)
- 1-1/4" full port drain valve standard on HD50G, D50, SM40G, SM50G
- 1-1/2" full port drain valve standard on HD50GDD, HD60G, HD63G, D60G, SM60G, SM80G, D80G
- Internally plumbed oil drain and return lines
- At least 36" aisle required in front of fryer to remove filter pan
- Drain safety switch on High Efficiency Decathlon and Decathlon systems
- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush
- Casters



SUFFD50G

SUPER CASCADE FILTRATION SYSTEM:

- Space-saving filter which fits inside battery of two or more frypots
- 4 GPM filter pump (120V/60 Hz/1 ph-6.2A) (8 GPM pump available)
- 1-1/4" full port drain valve standard on HD50G, D50, SM40G, SM50G
- 1-1/2" full port drain valve standard on HD50GDD, HD60G, HD63G, D60G, SM60G, SM80G, D80G
- 1" diameter, one-point end connection, rear manifold gas line without shut-off valve (gas only)
- 3" diameter drain line
- Internally plumbed oil drain and return lines
- Drain safety switch on High Efficiency Decathlon and Decathlon systems
- Top connecting strips
- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush
- Casters



SCFD360G

HOW TO ORDER A DEAN FRYER/FILTER SYSTEM

1. Select fryers from pages 33-36, including any options and accessories applicable.
2. Add fryer prices to filter price in filter tables on pages 40 or 41. The size of the filter system is based on the capacity of the largest fryer in the system.
3. Add optional matching cabinet and optional matching cabinet top option -- refer to digital price list.
4. Filter heater (solid shortening use) is standard.
5. Add for optional shut-off valve on/rear gas manifold: **extra each fryer.**

Holding station only.....extra. Refer to the digital price list.

Holding station w/food warmerextra. Refer to the digital price list.

DEAN BUILT-IN FILTRATION -- SINGLE FRYERS

SINGLE BUILT-IN CASCADE FILTRATION:

- Space-saving filter which fits inside cabinet of one frypot
- 4 GPM filter pump (120V/60 Hz/1 ph-6.2A) (8 GPM pump available)
- 1-1/4" full port drain valve standard on HD50G, D50, SM40G, SM50G
- 1-1/2" full port drain valve standard on HD50GDD, HD60G, HD63G, D60G, SM60G, SM80G, D80G
- Internally plumbed oil drain and return lines
- At least 36" aisle required in front of fryer to remove filter pan
- Drain safety switch on High Efficiency Decathlon and Decathlon systems
- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush
- Casters



SUFFD50G

Use filter size	50SUFF ¹	85SUFF	100SUFF
For fryer sizes:	HD50G, D50G, SM40G, SM50G	HD60G, HD63G, D60G,SM60G	SM80G, D80G
Number of fryers to be filtered:			
1	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		

NOTE:

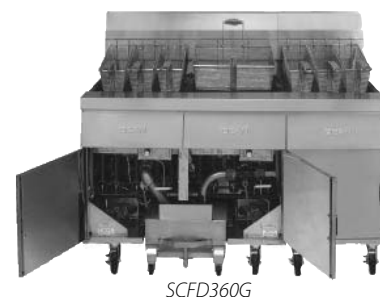
¹ On 50SUFF, filter pan extends 5" beyond rear of fryer.

- Standard with casters. If legs are required, refer to digital price list for price deduction.

DEAN BUILT-IN FILTRATION -- FRYER BATTERIES

SUPER CASCADE FILTRATION SYSTEM:

- Space-saving filter which fits inside battery of two or more frypots
- 4 GPM filter pump (120V/60 Hz/1 ph-6.2A) (8 GPM pump available)
- 1-1/4" full port drain valve standard on HD50G, D50, SM40G, SM50G
- 1-1/2" full port drain valve standard on HD50GDD, HD60G, HD63G, D60G, SM60G, SM80G, D80G
- 1" diameter, one-point end connection, rear manifold gas line without shut-off valve (gas only)
- 3" diameter drain line
- Internally plumbed oil drain and return lines
- Drain safety switch on High Efficiency Decathlon and Decathlon systems
- Top connecting strips
- Filter starter kit: filtration powder sample, 25 sheets filter paper, clean-out rod, gloves, cleaning brush
- Casters



Use filter size:	75UFF	85UFF	100UFF
For fryer sizes:	HD50G, D50G, SM40G, SM50G	HD50GDD, HD60G, HD63G, HD65G, D50GDD, D60G, SM50GDD, SM60G, 1824G, 2424G	SM80G, D80G
Number of fryers to be filtered:	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		
2			
3			
4			
5			
6			
Shipping weight (lbs.)	200 lbs.	210 lbs.	220 lbs.

NOTE:

- Casters are standard on all filter systems. If legs are required, refer to digital price list for price deduction.
- The SM20/D20 can be used in a filter system. There must be at least 2 SM20's/2 D20's battered with another fryer.
- Call Customer Service when joining SM or D series with a flat bottom series.



SUPER CASCADE - UNDER FRYER FILTER (UFF) WITH MATCHING CABINET (SPREADER) (MUST ADD FRYER, DUMP STATION AND HEAT LAMP SEPARATELY)

SCFSM250G w/15MC
Matching Cabinet, Dump Station, Heat Lamp
and casters

Use filter size:	75UFF	85UFF	100 UFF
For fryer sizes:	D50G, SM40G, SM50G	HD50GDD, HD60G, HD63G, HD65G, D50GDD, D60G, SM50GDD, SM60G, , 1824G	2424G
Number of fryers to be filtered:	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca		
1			
2			
3			
4			
5			
6			
Shipping weight (lbs.)	200 lbs.	210 lbs.	220 lbs.

NOTE:

- Center-mounted matching cabinet on 75UFF and 85UFF, **extra**. Refer to the digital price list.

DEAN FOOD WARMERS/HOLDING STATIONS

FOOD WARMERS/HOLDING STATIONS STANDARD FEATURES

- Aluminum housing 6"W x 23-3/4"L
- 750 W radiant heat - 120V/60 Hz/1ph-6.3A
- Ceramic heating element with wire guard
- "ON/OFF" switch on front
- 6 ft. cord and plug



Food Warmer and
Holding Station FWH-1



Food Warmer and
Holding Station FWH-1A

MODEL NO.	DESCRIPTION	PRICE
FWH-1	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 12" x 20" x 2-1/2" stainless cafeteria-style pan and screen.	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
FWH-1A	Food Warmer and Holding Station Includes heat lamp, cord and plug, and 13-1/2 x 17" x 8" scoop-type perforated pan.	

NOTE:

- Food Warmers/Holding Stations are optional accessories used with Dean matching cabinets.

DESCRIPTION	PRICE
Holding station only	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Holding station w/food warmer	
Casters (set of 4)	

DEAN MATCHING CABINETS

HOW TO ORDER A MATCHING CABINET

MOST DEAN FRYERS MAY BE COMBINED INTO A FRYER BATTERY WITH OR WITHOUT A MATCHING CABINET (SPREADER) AS FOLLOWS:

- Select fryers from pages 33-36 including any options and accessories applicable.
- Add** for optional matching cabinet
 (solid top -- no cut out):..... 15MC (15-1/2" x 31").....
Specify location of fryers and optional cabinets in system..... 20MC (20" x 37").....
 22MC (22" x 37").....
 24MC (26" x 36-1/2").....
 Refer to the
Digital Price List
on the
Garland Canada
website at
www.garlandcanada.ca
- Add** one of these matching cabinet top options (if matching cabinet is chosen) Holding station only.....
 Holding station w/food warmer
- Add** for 1" rear gas manifold (PER FRYER):..... **WITHOUT FILTER:**
 with shut-off valve
 without shut-off valve
 **WITH FILTER:**
 with shut-off valve
 without shut-off valve
- Add** for top connecting strips between each fryer/matching cabinet joined: see page 48 (no charge if in battery).
- Add** for optional casters: one set required per matching cabinet

DEAN PORTABLE FILTERS

MF STANDARD FEATURES

- Heavy-duty portable filter on casters for easy access to all fryers
- 4 GPM filter pump (120V/60Hz/1ph - 6.2A)
- 5' return hose with nozzle screen
- Filter starter kit: filtration powder sample, 25 sheets filter paper, gloves



MF90AU/80 Portable Filter

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
GRAVITY DRAIN -- For fryers with front drain only			
MF90U/80	80-lb. oil capacity	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	120 lbs.
MF90U/80LP ¹	80-lb. oil capacity		147 lbs.
MF90U/110	110-lb. oil capacity		125 lbs.

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
SUCTION/REVERSIBLE PUMP -- For fryers with or without front drain			
MF90AU/80	80-lb. oil capacity	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	120 lbs.
MF90AU/80LP ²	80-lb. oil capacity		147 lbs.
MF90AU/110	110-lb. oil capacity		125 lbs.

NOTE:

¹ MF90U/80LP (low profile) recommended for Frymaster and other fryers.

² MF90AU/80LP (low profile) recommended for Frymaster and other fryers.

DEAN SHORTENING DISPOSAL UNITS

PSDU STANDARD FEATURES

- 9-1/2" drain height with cover open -- allows unit to fit under most fryers to permit direct draining of fryers into unit
- Heavy-duty manual pump can empty 50 lbs. of oil in less than 60 seconds
- Large 7" wheels provide easy transporting of oil, even across parking lots; and no lifting is necessary
- 90 days parts and labor warranty; pump warranted one year, parts only



PSDU
Shortening Disposal Unit

MODEL NUMBER	DESCRIPTION	PRICE	SHIPPING WEIGHT
PSDU50	50-lb. capacity	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca	62 lbs.
PSDU90	90-lb. capacity		67 lbs.

SHORTENING DISPOSAL UNIT ACCESSORIES:

DESCRIPTION	SIZE	PART NUMBER	PRICE
Hose	24"	8261603	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Hose	48"	8262173	

NOTE:

- Fryer drain height must be a minimum of 11-1/2" for gravity draining on PSDU50 and PSDU90 -- not available for single filtration fryers.
- Single PSDU units can be shipped UPS.

DEAN FILTER ACCESSORIES/SUPPLIES

FILTER ACCESSORIES

SUFF/UFF FILTER ACCESSORIES	PART #	PRICE
UPGRADE TO 8GPM FILTER PUMP (systems only)	Call Customer Service	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
5' HOSE WITH NOZZLE FOR WASHDOWN USE (portable filter)	106-1455	
5' HOSE WITH NOZZLE FOR WASHDOWN USE (built-in filter systems)	106-2568	
FILTER POWDER (80, 8 oz. preportioned applications)	803-0002	
SAFETY GLOVES	803-0293	
SEDIMENT SCOOP (large)	823-3696	
ADD ON TO EXISTING SYSTEMS, PLUMBED OIL RETURN (per fryer)	Call Customer Service	
ADD ON TO EXISTING SYSTEMS, PLUMBED DRAIN LINE (per fryer)		
INTERNALLY PLUMBED DRAIN FLUSH LINE	Call Customer Service	
FILTER CRUMB TRAYS		

DEAN FILTER PAPER CHART

FILTER MODEL	PART NO.	PAPER TYPE	PAPER SIZE	packaging	PRICE
MF90-80 and 110 U & AU	803-0285	Thick	16-3/8" x 18-3/8" 41.59 x 46.67	Box of 100 sheets	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
MF90-80LP (Low Profile)	803-0284	Thick	24-3/8" x 16-3/8" 61.91 x 42	Box of 100 sheets	
MF90/65 75 BFC	803-0283	Thick	11" x 22-5/8"	Box of 100 sheets	
50 Series Fryers, SUFF-Equipped ¹	803-0345	Thin	33-1/4 x 17 84.46 x 43.18	Box of 100 sheets	
50 Series Fryers, SUFF-Equipped ¹ 2001 & older	803-0317	Thick	8-1/4" x 25-3/4 20.95 x 65.41	Box of 100 sheets	
60 Series Fryers, SUFF-Equipped ¹	803-0345	Thin	33-1/4 x 17" 24.46 x 43.18	Box of 100 sheets	
80/18UE Series Fryers, SUFF-Equipped ¹	803-0345	Thin	33-1/4 x 17" 24.46 x 43.18	Box of 100 sheets	
50 Series Fryers, UFF-Equipped ²	803-0289	Thin	22" x 34" 55.88 x 86.36	Box of 100 sheets	
60 Series Fryers, UFF-Equipped ²	803-0289	Thin	22" x 34" 55.88 x 86.36	Box of 100 sheets	
80/100/18UE Series Fryers, UFF Equipped ²	803-0303	Thin	26" x 34" 55.88 x 86.36	Box of 100 sheets	

NOTE:

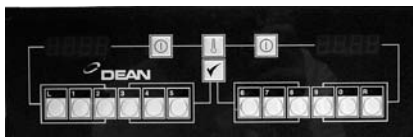
¹ SUFF-Equipped systems are single frypots with built-in filtration only.

² UFF-Equipped systems are multi-batteredied frypots with built-in filtration only.

DEAN FRYER COMPUTERS

REASONS TO USE A DEAN COMPUTER

1. Consistent product quality
2. Program up to 12 products
3. Prevents scorching by using melt cycle
4. Shake times and hold times can be programmed
5. Full sensitivity range to adapt to product density
6. Less operator training
7. Reduced food waste (improperly cooked food)
8. High temperature alarm
9. Digital display



Built-in Compu-Fry Controller

ITEM	DESCRIPTION	MODEL AVAILABILITY	PRICE
Built-in Compu-Fry Controller	Smooth, touch-pad surface; multi-product programmable built-in computer with melt cycle, boil-out mode, shake time, recovery test	HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	Available on fryer purchases only
Remote Computer	Smooth, touch-pad surface; multi-product programmable with melt cycle, boil-out mode, shake time, recovery test	HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
CM4S Computer	Segmented cooking computer with smooth, touch-pad surface; multi-product programmable with melt cycle, shake time	HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	



Electronic Timer/Controller



Digital Controller



Thermatron Temperature Controller

ITEM	DESCRIPTION	MODEL AVAILABILITY	PRICE
Electronic Timer/Controller	Times the cook operation and signals audibly when cooking is complete. Automatically selects Fahrenheit/Celsius temperature values and stores the current time and temperature settings when the unit is turned off. The electronic timer controller operates full or split-pot models with basket lifts. Features temperature check, boil-out, melt cycle and lighted digital display.	HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Digital Controller	Smooth, touch-pad control panel is attractive and easy to operate. Features constant temperature display, melt cycle, lighted digital display and Fahrenheit/Celsius values.	HD50G, HD50GDD, HD60G, HD63G, HD65G, D50G, D50GDD, D60G, D80G	

DEAN SPECIFICATIONS

Model Number	Description	Energy Requirements	Oil Capacity	Cooking Area Inches (cm)	Width Inches (cm)	Depth Inches (cm)	Overall Height Inches (cm)	Production Per Hr.	Cubic Feet Shipping Wt. (lbs./Kg)
SM20G	Half-Size Gas Fryer	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (11 liters)	6-3/4 x 14 (17 x 35)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)		15 115 (52)
SM40G	Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	15 180 (82)
SM50G	Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	15 180 (82)
SM60G	Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 (46 x 46)	20 (50.8)	37 (94)	45 (114.3)	86 lbs. Fries/hr.	28 255 (116)
SM80G	Gas Fryer	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 (51 x 51)	22 (56)	37 (94)	45 (114.3)	104 lbs. Fries/hr.	35 260 (118)
SM20GDI	Half Size Gas Drop-in Fryer	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (11 liters)	6-3/4 x 14 (16.5 x 35)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)		6 72 (33)
SR42G	Economy Gas Fryer	105,000 Btu/hr. (26,481 kcal) (30.8 kw)	43 lbs. (21 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	57 lbs. Fries/hr.	15 150 (68)
SR52G	Economy Gas Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	29-1/4 (74.3)	45 (114.3)	60 lbs. Fries/hr.	15 180 (82)
SR62G	Economy Gas Fryer	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 (46 x 46)	20 (50.8)	35-1/2 (90.2)	45 (114.3)	86 lbs. Fries/hr.	28 255 (116)
D20G	Half-Size Gas Fryer, Solid-State Controls	50,000 Btu/hr. (12,594 kcal) (14.6 kw)	23 lbs. (11 liters)	6-3/4 x 14 (17 x 35)	7-3/4 (19.7)	29-1/2 (74.9)	45 (114.3)		15 115 (52)
D50G	Gas Fryer, Solid-State Controls	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	31-1/4 (79.4)	45 (114.3)	63 lbs. Fries/hr.	15 180 (82)
D50GDD	Gas Fryer, Solid-State Controls	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	36-1/2 (92.7)	45 (114.3)		15 180 (82)
D60G	Gas Fryer, Solid-State Controls	150,000 Btu/hr. (37,783 kcal) (44 kw)	75 lbs. (37 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	92 lbs. Fries/hr.	28 255 (116)
D80G	Gas Fryer, Solid-State Controls	165,000 Btu/hr. (41,562 kcal) (48.3 kw)	100 lbs. (50 liters)	20 x 20 (51 x 51)	22 (55.9)	36-1/2 (92.7)	45 (114.3)	105 lbs. Fries/hr.	35 270 (122)
HD50G	Gas High Efficiency Fryer	95,000 Btu/hr. (23,940 kcal) (27.8 kw)	50 lbs. (25 liters)	14 x 14 (35 x 35)	15-1/2 (39.4)	30-1/2 (77)	45 (114.3)	72 lbs. Fries/hr.	22 180 (82)
HD60G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	80 lbs. (40 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	107 lbs. Fries/hr.	40 255 (116)
HD63G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	85 lbs. (42 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	99 lbs. Fries/hr.	40 255 (116)
HD65G	Gas High Efficiency Fryer	125,000 Btu/hr. (31,486 kcal) (36.6 kw)	100 lbs. (50 liters)	18 x 18 (46 x 46)	20 (50.8)	36-1/2 (92.7)	45 (114.3)	78 lbs. Fries/hr.	40 355 (152)
1824G	Gas Flat Bottom Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	70 lbs. (35 liters)	18 x 24 (46 x 61)	20 (50.8)	33 (83.8)	45 (114.3)		28 285 (129)
2424G	Gas Flat Bottom Fryer	120,000 Btu/hr. (30,600 kcal) (35.2 kw)	90 lbs. (45 liters)	24 x 24 (61 x 61)	26 (66)	33 (83.8)	45 (114.3)		36 300 (136)
SR14E	Economy Electric Fryer	14 kw	40 lbs. (20 liters)	13-3/4 x 13-3/4 (35 x 35)	15-3/4 (40)	27-1/4 (69)	44 (112)	56 lbs. Fries/hr.	15 180 (82)
MF90U80	Portable Oil Filter	120V/60~/1Ø-6.2A	80 lbs. (40 liters)		18-1/4 (46)	24-3/4 (62.9)	24-1/8 (61)		8 120 (54)
MF90U80LP	Portable Oil Filter (Low Profile)	120V/60~/1Ø-6.2A	80 lbs. (40 liters)		18 (46)	34-3/4 (88.3)	24 (61)		8 147 (66)
MF90U110	Portable Oil Filter	120V/60~/1Ø-6.2A	110 lbs. (55 liters)		18-1/4 (46)	24-3/4 (62.9)	26-3/8 (67)		8 125 (56)
SDU50	Shortening Disposal Unit		50 lbs. (25 liters)		15-3/8 (39)	31-7/8 (81.1)	48 (121.9)		7 62 (28)
SDU90	Shortening Disposal Unit		90 lbs. (45 liters)		19-7/8 (50.5)	31-7/8 (81.1)	48 (121.9)		10 67 (30)

Specifications are for single frypot models. Additional specifications for multiple models are available at www.frymaster.com.

Frymaster, LLC, whose policy is one of constant improvement, reserves the right to amend specifications without prior notice.

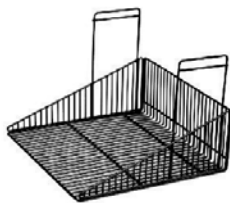
DEAN GAS FRYER ACCESSORIES



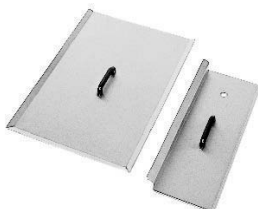
Baskets



Casters



Chicken Basket



Covers

DESCRIPTION	SIZE (Inches) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Basket, full size	5-1/4 x 12-3/8 x 12-7/8	8030099	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	Refer to the Digital Price List on the Garland Canada website at www. garlandcanada. ca
Basket, full size	6 x 17-1/2 x 16-3/4	8030017	SM60G, SM80G, HD60G, D60G, D80G, SR62	
Basket, twin size	5-7/8 x 6-5/8 x 12-5/8	8030271	SM20G, SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D20G, D50G, D50GDD, SR42, SR52	
Basket, twin size	5-1/4 x 8-3/4 x 16-3/4	8030304	SM60G, SM80G, HD60G, D60G, D80G, SR62	
Basket, triplet size	5-1/2 x 4-1/2 x 13-1/4	8030357	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD	
Basket, triplet size	7-1/4 x 5-5/8 x 15-7/8	8030337	SM60G, SM80G, HD60G, D60G, D80G, SR62	
Basket, chicken	7-1/2 x 16-7/8 x 17	8102384	SM60G, HD60G, D60G, SR62	
Basket, chicken	7-1/2 x 18-7/8 x 19	8030328	SM80G, D80G	
Basket, hanger		2101595	SM20G, SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D20G, D50G, D50GDD	
Basket, hanger		2102737	SM60G, HD60G, D60G	
Basket, hanger		2102887	SM80G, D80G	
Basket, hanger		2106177	1824G	
Basket, hanger		2103703	2424G	
Basket, hanger		8102793	SR42, SR52	
Basket, hanger with flue deflector		8234006	D80, SM80	
Basket, rack		8030273	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	
Basket, rack		8102235	SM60G, HD60G, D60G, SR62	
Basket, rack		8030300	SM80G, D80G	
Brush	L-shaped	8030278	All models	
Casters, set of 4		CALL FACTORY	All models	
Chip/fish lifter	8" x 8", 1" fine mesh	8102396	All models	
Circuit breaker, built-in		8073748		
Cover, frypot w/o basket lifts		1062505SP	SM20G, D20G	
Cover, frypot w/o basket lift		1061637SP	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD, SR42, SR52	
Cover, frypot w/o basket lift		1061479SP	SM60G, HD60G, D60G, SR62	
Cover, frypot w/o basket lift		1062470SP	SM80G, D80G	
Cover, frypot with basket lift		1062734SP	HD50G, HD50GDD, D50G, D50GDD	
Cover, frypot with basket lift		1062773SP	HD60G, D60G	
Cover, frypot with basket lift		1062624SP	D80G	

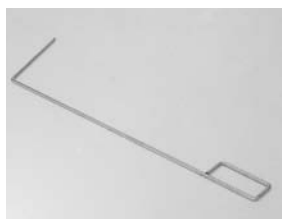
DEAN GAS FRYER ACCESSORIES -- CONTINUED



Top Connecting Strip



Front Work Shelf



Fryer's Friend Clean-out Rod



Quick Disconnect



Switch Guard

DESCRIPTION	SIZE (INCHES) (HxWxL)	PART NO.	APPLICABLE MODELS	PRICE
Cover, frypot		1062840SP	1824G	Refer to the Digital Price List on the Garland Canada website at www.garlandcanada.ca
Cover, frypot		1062839SP	2424G	
Crumb tray, rear mount		8233784	1824G	
Crumb tray, rear mount		8234127	2424G	
Dormont quick disconnect with gas line 1"x36"	36" Long	8061698		
Dormont quick disconnect with gas line 1"x48"	48" Long	8061699		
Dormont quick disconnect with gas line 3/4"x36"	36" Long	8061701		
Dormont quick disconnect with gas line 3/4"x48"	48" Long	8061700		
Drain safety switch		Call Factory		
Flue deflector		2003651	SM40G, SM50G,	
Flue deflector		2108244	1824G	
Flue deflector		2108171	2424G	
Fryer's friend (clean out rod)	27" Long	8030197	All models	
Legs, stainless steel	6" set of 4	Call Customer Service		
Marine front edge		8236787	1824G	
Marine front edge		8236790	2424G	
Pan, batter w/lid (for use with marine edge)		8233542	1824G, 2424G	
Pan divider, perforated		8233934	1824G, 2424G	
Screen, Fine Mesh		8030327	SM20G, D20G,	
Screen, Fine Mesh		8030277	SM40G, SM50G, SM50GDD, HD50G, HD50GDD, D50G, D50GDD	
Screen, Fine Mesh		8030149	SM60G, HD60G, D60G, SR62	
Screen, Fine Mesh		8102122	SM80G, D80G	
Sediment tray	13-1/2 x 13-3/4	1064136	SM50, D50G	
Sediment tray	17-1/4 x 17-3/4	1062631	SM60G, D60G, SR62	
Shelf, front work (per fryer)		Call Customer Service to specify fryer models	SM40G, SM50G, SM50GDD, SM60G, SM80G, HD50G, HD50GDD, HD60G, D50G, D50GDD, D60G, D80G	
Splash shield		8233225	SM40G, SM50G, D40G, D50G	
Splash shield		8235744	SM60G, SM80G, D60G, D80G	
Splash shield		8235789	HD60G, HD63G, HD65G	
Strip, top connecting		Call Customer Service to specify fryer models	SM40G, SM50G, SM50GDD, SM60G, SM80G, HD50G, HD60G, D50G, D60G, D80G	
Strip, top connecting		2104598	1824G, 2424G	
Strip, top connecting		2105086	SR62	
Switch guard		2102786		



Contact your Garland Canada Customer Service Representative Today

Sales Tel: 905-624-1419 • 888-442-7526
Fax: 905-624-1851 • 800-361-2724

Parts and Service Tel: 800-427-6668
Fax: 800-361-7745

About Frymaster

Frymaster a Manitowoc company, is one of the world's leading manufacturers of commercial fryers for the foodservice industry. For more than 70 years, Frymaster has been providing premium equipment and world-class service to operators. Frymaster's technological innovation is driven by our Customer at the Core™ philosophy, continually pushing equipment performance to higher levels to achieve operating efficiencies, produce high quality, great-tasting foods and return outstanding value to operators.

Manitowoc Foodservice is a global company dedicated to bringing value to foodservice operators by equipping them with highly individualized real-world answers that enhance menus, service, profits, and efficiency.

To learn how Manitowoc Foodservice and its leading brands can equip you, visit our global web site at www.manitowocfoodservice.com then find the regional or local resources available to you.

